

# LIQUOR PRODUCTS ACT 60 OF 1989

## REGULATIONS

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1	GN R838	GG 13159	19/4/91	21	GN R24	GG 19657	8/1/99
2	GN R2841	GG 13646	29/11/91	22	GN R70	GG 19688	22/1/99
3	GN R2079	GG 14169	24/7/92	23	GN R672	GG 20101	28/5/99
4	GN R2593	GG 14267	11/9/92	24	GN R951	GG 20330	6/8/99
5	GN R2791	GG 14304	2/10/92	25	GN R21	GG 21972	12/1/2001
6	GN R3152	GG 14410	20/11/92	26	GN R349	GG 22226	20/4/2001
7	GN R1376	GG 15014	30/7/93	27	GN R678	GG 22495	27/7/2001
8	GN R2350	GG 15312	10/12/93	28	GN R343	GG 24967	7/3/2003
9	GN R356	GG 15515	25/2/94	29	GN R77	GG 28428	3/2/2006
10	GN R636	GG 15607	8/4/94	30	GN R814	GG 29096	11/8/2006
11	GN R1022	GG 15761	27/5/94	31	GN R846	GG 30276	14/9/2007
12	GN R2242	GG 16183	23/12/94	32	GN R171	GG 30769	15/2/2008
13	GN R394	GG 16307	17/3/95	33	GN R555	GG 32234	22/5/2009
14	GN R1695	GG 16796	3/11/95	34	GN R413	GG 33193	21/5/2010
15	GN R1876	GG 16855	8/12/95	35	GN R525	GG 35501	13/7/2012
16	GN R501	GG 17060	29/3/96	36	GN R401	GG 37669	2/5/2014
17	GN R1038	GG 18182	8/8/97	37	GN R629	GG 39017	24/7/2015
18	GN R1141	GG 18224	29/8/97	38	GN R5	GG41370	5/1/2018
19	GN R833	GG 18992	26/6/98	39	GN R274	GG42260	1/3/2019
20	GN R1078	GG 19174	28/8/98	40	GN R736	GG44988	13/8/2021

GN R5/2018 replaced “flavourant/s” with “flavouring/s” throughout the Regulations

The Minister of Agriculture has under section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989) -

- (a) made the regulations in the Schedule; and
- (b) determined that the said regulations shall come into operation on 1 July 1990.

### SCHEDULE

[*Note: The figures and letters specified in square brackets at the headings of regulations denote the numbers of the applicable sections in the Act which serve as authority therefor.*]

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## 1. Definitions [27 (1)]

[\[To index\]](#)

Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates

“**bottle**” means a container made of glass;

“**certify**” means to grant authorization in terms of a scheme for the use of particulars referred to in section 11(3)(a) and (4) of the Act, in connection with the sale of wine; and “**certification**” has a corresponding meaning;

“**code number**” means a code number registered or deemed to be registered in terms of [regulation 40](#) in respect of the responsible seller of a liquor product;

“**concentrated must**” means –

- (a) the liquid uncaramelised product obtained through the partial dehydration of must, and of which the specific gravity is at least 1,24; or
- (b) the solid uncaramelised product obtained by the crystallisation of liquid concentrated must without the use of solvents, and of which the specific gravity is at least 1.24 after dilution for use;  
[Definition of “concentrated must” substituted by GN R5/2018]

“**customs and excise officer**” means an officer referred to in section 1 of the Customs and Excise Act, 1964 (Act No. 91 of 1964);

“**flavouring**” means a substance not intended to be consumed as such, which is added in order to impart or modify odour or taste;

[Definition of “flavourant” inserted by GN R401/2014 and amended to “flavouring” by GN R5/2018]

“**customs and excise warehouse**” means a warehouse licensed in terms of section 19 of the Customs and Excise Act, 1964;

“**fortified wine**” means wine to which a spirit derived from the fermented juice of the product of the grape vine has been added to such an extent that the alcohol content thereof is at least 15,0 per cent but does not exceed 22,0 per cent.

[Definition of “fortified wine” substituted by GN R1078/98]

“**fruit juice**” means the juice of fresh fruit, including reconstituted juice obtained from a concentrate of such juice or a mixture of such juice and such reconstituted juice, that is in such a condition that fermentation can occur in the undiluted juice;

“**main label**” means the label normally facing the customer in most self-help retailers;

[Definition of “main label” deleted by GN R1876/95 and re-inserted by GN R5/2018]

“**must**” means the juice of fresh grapes and that is in such a condition that alcoholic fermentation can occur in the undiluted juice;

“**natural wine**” means wine of which the alcohol content is more than 0.5 per cent but less than 16,5 per cent;

[Definition of “natural wine” substituted by GN R401/2014 and GN R736/2021]

“**pressure**” means the total gaseous tension, measured at 20 °C, in a container in which a liquor product is sold;

“**residual sugar content**” means the quantity of reducing sugar, calculated as a mass per volume, that is present in a liquor product;

“**responsible seller**” means a person by or on behalf of whom

- (a) a liquor product is bottled with a view to the sale thereof by him in sealed containers; or
- (b) a liquor product is imported in the sealed containers in which it is to be sold;

“**scheme**” means the Wine of Origin Scheme, published by Government Notice No. R. 1434 of 29 June 1990;

[Definition of “scheme” inserted by GN R736/2021]

“**self-supporting**”, in relation to a container or packaging, means a container or packaging, which retains its original or assembled shape irrespective of whether it is filled or empty;

[Definition of “self-supporting” inserted by GN R846/2007]

“**sparkling wines**” means wines of the classes specified in [items 10 to 17 of Table 2](#);

“**sulphur dioxide content**” means the quantity of free and bound sulphur dioxide, expressed as a mass per volume, that is present in a liquor product;

“**sweet reserve**” means must which has undergone partial fermentation and of which the residual sugar content is at least 130 gram per litre;

“**the Act**” means the Liquor Products Act, 1989 (Act No. 60 of 1989);

“**unacceptable quality characteristics**” an unacceptability of a kind mentioned in Table 4 of the Wine of Origin Scheme, published by Government Notice No. R. 1434 of 29 June 1990; and

[Definition of “unacceptable quality characteristics” inserted by GN R394/95]

“**volatile acid content**” means the quantity of organic volatile acids, calculated as a mass of acetic acid per volume, that is present in a liquor product.

## PART 1

### PRODUCTION AND COMPOSITIONAL REQUIREMENTS

#### 2. Designated vine cultivars for wine [5 (1) (a); 27 (1) (a)] [\[To index\]](#)

- (1) Grapes of the cultivars specified in [Table 1](#) may be used for the production of wine.
- (2) Notwithstanding the provisions of subregulation (1), the board may on application approve that grapes of any other vine cultivar may also be used for the production of wine subject to such conditions and for such period as the board may determine.

#### 3. General requirements for wine [5 (1) (c); 27 (1) (a)] [\[To index\]](#)

Except where expressly provided otherwise in [regulation 5](#) in respect of a particular class of wine, wine shall be produced in such a manner that it complies with the following requirements:

- (a) It shall be a natural wine or a fortified wine.
- (b) The residual sugar content thereof shall in the case of a natural wine not exceed 30,0 gram per litre.
- (c) The volatile acid shall-
  - (i) in the case of wine exported in bulk, not exceed 0,8 gram per litre;
  - (ii) in the case of a wine in respect of which certification as a noble late harvest wine or as a wine from naturally dried grapes has been refused, not exceed 1,8 gram per litre; and  
[Subpara. (ii) substituted by GN R555/2009]
  - (ii) otherwise not exceed 1,2 gram per litre.  
[Para. (c) substituted by GN R70/99 and GN R343/2003]
- (d) The pressure in a container in which it is sold shall be less than 75 kPa.

#### 4. Designated classes for wine [5 (1) (c); 27 (1) (a)] [\[To index\]](#)

The classes for wine shall be as specified in column 1 of [Table 2](#).

#### 5. Requirements for designated classes of wine [5 (1) (c); 27 (1) (a)] [\[To index\]](#)

Wine of a class specified in column 1 of [Table 2](#) shall be produced in such a manner that -

- (a) except where expressly provided otherwise in column 2 of the said Table in respect of the class concerned, it complies with the general requirements set out in [regulation 3](#); and
- (b) it complies with the specific requirements specified in column 2 of the said Table opposite thereto.

**6. Designated classes for alcoholic fruit beverages** [6 (1) (f); 27 (1) (a)] [\[To index\]](#)

The classes for alcoholic fruit beverages shall be as specified in column 1 of [Table 3](#).

**7. Production processes for alcoholic fruit beverages** [6 (1) (e); 27 (1) (a)] [\[To index\]](#)

Only generally accepted production processes shall be applied in the production of an alcoholic fruit beverage.

**8. Requirements for alcoholic fruit beverages** [6 (1) (b), (f); 27 (1) (a)] [\[To index\]](#)

- (1) An alcoholic fruit beverage of a class specified in column 1 of [Table 3](#) shall be produced solely from fruit juice obtained from fruit of a kind specified in column 2 of the said Table opposite thereto.
- (2) The alcohol content of an alcoholic fruit beverage shall be in accordance with the requirements specified in column 3 of [Table 3](#) opposite the class concerned.
- (3) The volatile acid content of an alcoholic fruit beverage shall not exceed 1,2 gram per litre.
- (4) Fortified apple beverage and fortified pear beverage shall respectively be produced by the addition of a rectified spirit derived from apples or from pears, to alcoholic apple beverage or alcoholic pear beverage.
- (5) (a) Not more than 25 per cent of the final volume of -
  - (i) alcoholic apple beverage shall consist of fruit juice derived from pears or added alcoholic pear beverage;
  - (ii) alcoholic pear beverage shall consist of fruit juice derived from apples or added alcoholic apple beverage;
  - (iii) unspecified alcoholic fruit beverage shall consist of fruit juice derived from other fruit, including grapes, or added alcoholic apple or pear beverage or another unspecified alcoholic fruit beverage; [Subpara. (iii) amended by GN R2593/92]
  - (iv) fortified apple beverage shall consist of fruit juice derived from pears, or added alcoholic pear beverage or fortified pear beverage; and
  - (v) fortified pear beverage shall consist of fruit juice derived from apples, or added alcoholic apple beverage, or fortified apple beverage.
- (b) Such addition shall -
  - (i) in the case of a product referred to in paragraph (a)(i), (ii) or (iii), be made either before, during or after completion or termination of alcoholic fermentation in that product; and
  - (ii) otherwise be made only after a spirit has been added to that product as contemplated in subregulation (4) .
- (6) The flavour, taste and character of an alcoholic fruit beverage shall be clearly distinguishable from that of wine or a class of wine.

[Subreg. (6) substituted by GN R2593/92]

**9. Designated raw materials and classes for spirits** [7 (1) (b); 27 (1) (a), (e)][\[To index\]](#)

(1) The raw materials and classes for spirits shall be as follows:

Raw material	Class of spirit
1	2
1. The fermented product of the vine	Grape spirit; Husk spirit; Premium husk spirit; Pot still brandy; Brandy; Vintage brandy
2. The fermented mash of grain or malt	Whisky; Malt whisky; Blended whisky
3. Fermented sugar cane juice, sugar cane syrup or sugar cane molasses	Cane spirit; Rum
4. Any fermented harmless vegetable article	Gin; Vodka; Unspecified spirit; Mixed spirit
5. Fermented fruit other than the product of the vine	Mampoer

[Subreg. (1) amended by GN R21/2001, GN R77/2006, GN R555/2009 and GN R736/2021]

(2) The raw material specified in item 1 of the table in subregulation (1) shall, with the exception of fruit of the vine cultivar Villard blanc, be derived solely from fruit of plants of *Vitis vinifera*.

[Subreg. (2) substituted by GN R413/2010]

**10. Requirements for grape spirit** [7 (1) (b); 27 (1) (a) and (d)][\[To index\]](#)

Grape spirit shall -

(a) be distilled from the fermented juice of the product of the vine which, under excise supervision -

(i) is distilled in a continuous still to an alcohol content of at least 75 per cent; or

(ii) is distilled in a pot still to an alcohol content of not more than 75 per cent;

(b) .....

[Para. (b) deleted by GN R525/2012]

(c) have an alcohol content of at least 43 per cent.

[Reg. 10 amended by GN R356/94 and substituted by GN R21/2001 and GN R343/2003]

**11. Requirements for husk spirit** [7 (1) (b); 27 (1) (a) and (d)][\[To index\]](#)

Husk spirit shall -

(a) be produced -

(i) from fermented grape husks, including the lees thereof, that are distilled directly by means of steam or after water has been added thereto, at not higher than 86 per cent of alcohol by volume; or

(ii) by the redistillation of the distillate referred to in subparagraph (i), at not higher than 86 per cent of alcohol by volume;

(b) not contain more than 10 gram of methanol per litre absolute alcohol;

(c) contain at least 1,4 gram of volatile constituents other than methanol and ethanol per litre absolute alcohol; and

(d) have an alcohol content of at least 43 per cent.

[Reg. 11 substituted by GN R77/2006]

**11A. Requirements for premium husk spirit** [7 (1) (b); 27 (1) (a) and (d)][\[To index\]](#)

(1) Premium husk spirit shall –

(a) be produced from fermented grape husks, including the lees thereof, which are double distilled, first in a pot still and thereafter in a rectifying column, directly by means of steam or after water has been added thereto, at not higher than 86 per cent of alcohol by volume;

- (b) be matured by storage for a period of at least three months in oak casks-
    - (i) with a capacity of not more than 700 litres; and
    - (ii) which were previously used for the fermentation or maturation of wine;
  - (c) not contain more than 10 gram of methanol per litre absolute alcohol;
  - (d) contain at least 1,4 gram of volatile constituents other than methanol and ethanol per litre absolute alcohol;
  - (e) have an alcohol content of at least 40 per cent; and
  - (f) be approved by the administering officer as a spirit that -
    - (i) has the distinctive sensory characteristics of premium husk spirit; and
    - (ii) in respect of appearance, flavour, taste, character and composition, is clearly distinguishable from pot still brandy referred to in [regulation 12](#), brandy referred to in [regulation 13](#) and vintage brandy referred to in [regulation 14](#).
- (2) The customs and excise requirements and prescriptions for a pot still for the production of a pot still brandy referred to in [regulation 12](#), applies to a pot still referred to in subregulation (1)(a).  
[Reg. 11A inserted by GN R77/2006 and amended by GN R5/2018]]

**12. Requirements for pot still brandy** [7 (1) (b); 27 (1) (a) and (d)]

[\[To index\]](#)

Pot still brandy bottled after 31 December 2013 shall –

- (a) be distilled from the fermented juice of the product of the vine which is, under excise supervision, discontinuously distilled in batches using a pot still and distilled to an alcohol content of not more than 75 per cent;  
[Para. (a) amended by GNR736/2021]
- (b) be matured by storage for a period of at least three years, and up to eight years, in oak casks with a capacity of not more than 340 litres;
- (c) if matured for a period of more than eight years, be matured for the period exceeding eight years in oak casks with a capacity of not more than 1 000 litres; and
- (d) have an alcohol content of at least 38 per cent.  
[Reg. 12 substituted by GN R21/2001, GN R343/2003 and GN R401/2014]

**13. Requirements for brandy** [7 (1) (b); 27 (1) (a) and (d)]

[\[To index\]](#)

- (1) Brandy shall consist of a mixture of not less than 30 per cent, calculated on the basis of absolute alcohol, pot still brandy referred to in [regulation 12](#) and not more than 70 per cent, calculated on the basis of absolute alcohol -
    - (a) wine spirit distilled from the fermented juice of the product of the vine to an alcohol content of at least 60 per cent; or  
[Para. (a) amended by GN R525/2012]
    - (b) a spirit which -
      - (i) has been distilled from fermented sugar exclusively obtained from the pulp that remains after the juice has been pressed from grapes, with or without addition of water;
      - (ii) has been distilled to an alcohol content of at least 95 per cent; and
      - (iii) .....
- [Subpara. (iii) deleted by GN R525/2012]

(c) a mixture of wine spirit referred to in paragraph (a), and spirit referred to in paragraph (b).

(2) Brandy shall have an alcohol content of at least 43 per cent.

[Reg. 13 amended by GN R2841/91, substituted by GN R356/94, GN R21/2001 and GN R343/2003 and amended by GN R401/2014]

**14. Requirements for vintage brandy** [7 (1) (b); 27 (1) (a)] [\[To index\]](#)

(1) Vintage brandy bottled after 31 December 2013 shall consist of a mixture of -

(a) not less than 30 per cent and not more than 80 per cent, calculated on the basis of absolute alcohol, of the product referred to in [regulation 12\(a\)](#), which has been matured for a period of at least eight years in oak casks with a capacity of not more than 340 litres; and

(b) not more than 70 per cent and not less than 20 per cent, calculated on the basis of absolute alcohol, wine spirit referred to in [regulation 13\(1\)\(a\)](#) or a spirit referred to in [regulation 13\(1\)\(b\)](#) or a mixture of such wine spirit and spirit, which has been matured for a period of at least eight years in oak casks with a capacity of not more than 340 litres.

(2) If the mixture or percentage thereof as referred to in subregulation (1) is matured for a period of more than eight years, it shall be matured for the period exceeding eight years in oak casks with a capacity of not more than 1 000 litres.

(3) Vintage brandy shall have an alcohol content of at least 38 per cent.

[Reg. 14 substituted by GN R838/91 and GN R401/2014]

**15. Requirements for whisky** [7 (1) (b); 27 (1) (a)-(e)] [\[To index\]](#)

(1) Whisky shall -

(a) be produced from a mash of grain-

(i) in which the diastase of the malt contained therein, with or without other natural enzymes, has brought about sugar conversion;

(ii) which has been fermented by the activity of yeast; and

(iii) which has been distilled at less than 94,8 per cent alcohol by volume so that the distillate has a flavour and taste originating from the raw material used;

(b) be matured for at least three years in wooden casks with a capacity of not more than 700 litres; and

(c) have an alcohol content of at least 43 per cent.

(2) Whisky produced in the Republic shall be matured as contemplated in subregulation (1)(b) by storage in a customs and excise warehouse in wooden casks approved for this purpose by the Commissioner of Customs and Excise.

[Reg. 15 substituted by GN R70/99]

**16. Requirements for malt whisky** [7 (1) (b); 27 (1) (a)-(e)] [\[To index\]](#)

(1) Malt whisky shall -

(a) be produced from a mash of malt-

(i) in which the diastase contained therein, with or without other natural enzymes, has brought about sugar conversion;

(ii) which has been fermented by the activity of yeast; and

(iii) which has been distilled in a pot-still so that the distillate has a flavour and taste originating from the raw material used;



- (b) be matured for at least three years in wooden casks with a capacity of not more than 700 litres; and
  - (c) have an alcohol content of at least 43 per cent.
- (2) Malt whisky produced in the Republic shall be matured as contemplated in subregulation (1)(b) by storage in a customs and excise warehouse in wooden casks approved for this purpose by the Commissioner of Customs and Excise.

[Reg. 16 amended by GN R838/91 and substituted by GN R70/99]

**17. Requirements for blended whisky** (7 (1) (b); 27 (1) (a))

[\[To index\]](#)

Blended whisky shall -

- (a) consist of a mixture of at least 25 per cent, calculated on the basis of absolute alcohol, of malt whisky referred to in [regulation 16](#), and not more than 75 per cent, calculated on the basis of absolute alcohol, of whisky referred to in [regulation 15](#);
- (b) .....  
[Para. (b) deleted by GN R70/99]
- (c) .....  
[Para. (c) deleted by GN R838/91 and GN R70/99]
- (d) .....  
[Para. (d) deleted by GN R951/99]
- (e) have an alcohol content of at least 43 per cent.

**18. Requirements for cane spirit** [(1) (b); 27 (1) (a)]

[\[To index\]](#)

Cane spirit shall -

- (a) be produced by the distillation of –
  - (i) fermented sugar cane juice;
  - (ii) fermented, undiluted sugar cane molasses, or fermented sugar cane molasses, which has been diluted with water; or
  - (iii) fermented, undiluted sugar cane syrup, which has been produced in the manufacturing of cane sugar, or fermented, with water diluted, sugar cane syrup, which has been produced in the manufacturing of cane sugar,

in a rectifying or fractionating column;  
[Para. (a) substituted by GN R555/2009]
- (b) not have any distinctive characteristic, aroma, taste or colour; and
- (c) have an alcohol content of at least 43 per cent.  
[Para. (b) substituted and para. (c) inserted by GN R77/2006]

**19. Requirements for rum** [7 (1) (b); 27 (1) (a)]

[\[To index\]](#)

(1) Rum shall -

- (a) be produced by the distillation of –
  - (i) fermented sugar cane juice;
  - (ii) fermented, undiluted sugar cane molasses, or fermented sugar cane molasses, which has been diluted with water; or

- (iii) fermented, undiluted sugar cane syrup, which has been produced in the manufacturing of cane sugar, or fermented, with water diluted, sugar cane syrup, which has been produced in the manufacturing of cane sugar,

at less than 96 per cent alcohol per volume, irrespective of whether sugar cane leaves or fruit have been added thereto;

[Para. (a) substituted by GN R555/2009]

- (b) have the distinctive taste and aroma which is characteristic of rum and which is clearly distinguishable from that of cane spirit or another class of spirit; and  
[Para. (b) substituted by GN R77/2006]
  - (c) have an alcohol content of at least 43 per cent.
- (2) The volatile constituents in rum shall be at least 30 gram per hectolitre absolute alcohol.  
[Subreg. (2) substituted by GN R77/2006]
  - (3) The volatile constituents other than water, of rum shall be derived solely from sugar cane.  
[Reg. 19 substituted by GN R1695/95]

## 20. Requirements for mampoer

[\[To index\]](#)

Mampoer shall -

- (a) be distilled from the fermented juice of any fruit other than the product of the vine, which is distilled in a pot still to an alcohol content of not more than 75 per cent;
- (b) have an alcohol content of at least 50 per cent.  
[Reg. 20 deleted by GN R1695/95 and re-inserted by GN R736/2021]

## 21. Requirements for gin [7 (1) (b); 27 (1) (a)]

[\[To index\]](#)

Gin shall -

- (a) be produced by -
  - (i) the distillation of the fermented mash of grain together with juniper berries, irrespective whether common salt or harmless aromatic plants or seeds have been added thereto;
  - (ii) the redistillation of any other class of spirit together with juniper berries, irrespective whether common salt or harmless aromatic plants or seeds have been added thereto; or
  - (iii) the admixing of the distillate referred to in subparagraph (ii), and any other class of spirit;
- (b) have the distinctive taste and aroma characteristic of gin and be clearly distinguishable from other classes of spirit; and
- (c) have an alcohol content of at least 43 per cent.  
[Reg. 21 amended by GN R5/2018]

## 22. Requirements for vodka [7 (1) (b); 27 (1) (a)]

[\[To index\]](#)

Vodka shall -

- (a) be produced by the distillation of any fermented, undiluted, harmless vegetable article or any fermented, with water diluted, harmless vegetable article, including any of the products mentioned in regulation 18(a), in a rectifying or fractionating column;  
[Para. (a) substituted by GN R555/2009]
- (b) not have any distinctive characteristic, aroma, taste or colour; and
- (c) have an alcohol content of at least 43 per cent.

**23. Requirements for unspecified spirits** [7 (1) (b); 27 (1)] [\[To index\]](#)

An unspecified spirit shall -

- (a) be produced by the distillation of any fermented, undiluted, harmless vegetable article or any fermented, with water diluted, harmless vegetable article, except the fermented product of the vine;  
[Para. (a) substituted by GN R21/2001 and GN R555/2009]
- (b) not also be a spirit of any other class specified in the [table in regulation 9 \(1\)](#); and
- (c) have an alcohol content of at least 43 per cent.
- (d) contain no more than 10 grams of methanol per litre of absolute alcohol if produced by the distillation of the fermented juice of fruit exclusively.  
[Para. (d) inserted by GN R1038/97]

**24. Requirements for mixed spirits** [7 (1) (b); 27 (1) (a)] [\[To index\]](#)

A mixed spirit shall -

- (a) consist of a mixture of two or more spirits produced from different raw materials specified in column 1 of the [table in regulation 9 \(1\)](#); and
- (b) have an alcohol content of at least 43 per cent.

**25. Designated vine cultivars for grape-based liquors** [8 (1) (a); 27 (1) (a)] [\[To index\]](#)

Grapes of any cultivar of *Vitis vinifera* may be used for the production of a grape-based liquor.

**26. Designated classes for grape-based liquors** [8 (1) (c); 27 (1) (a)] [\[To index\]](#)

The classes for grape-based liquors shall be as specified in column 1 of [Table 4](#).

**27. Requirements for grape-based liquors** [8 (1) (c); 27 (1)] [\[To index\]](#)

- (1) A grape-based liquor of a class specified in column 1 of [Table 4](#) shall be produced in the manner and in accordance with the requirements set out in column 2 of the said Table opposite thereto.
- (2) The alcohol content of a grape-based liquor shall be in accordance with the requirements specified in column 3 of [Table 4](#) opposite the class concerned.
- (3) The volatile acid content of a grape-based liquor shall not exceed 1,2 gram per litre.

**28. Designated classes for spirit-based liquors** [9 (1) (b); 27 (1) (a)] [\[To index\]](#)

The classes for spirit-based liquors shall be as specified in column 1 of [Table 5](#).

**29. Requirements for spirit-based liquors** [9 (1) (b); 27 (1)] [\[To index\]](#)

- (1) A spirit-based liquor of a class specified in column 1 of [Table 5](#) shall be produced in the manner and in accordance with the requirements set out in column 2 of the said Table opposite thereto.
- (2) The alcohol content of a spirit-based liquor shall be in accordance with the requirements specified in column 3 of [Table 5](#) opposite the class concerned.
- (3) The sugar content, expressed as invert sugar, of a spirit-based liquor shall, in the case of liqueur, spirit cocktail and cream liqueur, be at least 75 gram per litre.  
[Subreg. (3) amended by GN R401/2014 and substituted by GN R5/2018]
- (4) The flavour, taste and character of a spirit-based liquor shall be clearly distinguishable from that of wine or a class of wine or of a spirit or a class of spirit.  
[Subreg. (4) added by GN R2791/92 and substituted by GN R401/2014]

- (5) Notwithstanding the provisions of subregulation (3) the administering officer can, after consultation with the board, on conditions which he deems fit, approve that the sugar content of a spirit aperitif may be less than 75 grams per liter, if he is of the opinion that the spirit aperitif concerned is clearly distinctive, with regard to the packaging, appearance, content and taste, from a spirit or a spirit class.

[Subreg. (5) inserted by GN R3152/92]

**30. Addition of substances to liquor products** [5 (3); 6 (3); 7 (3); 8 (3); 9 (3); 27 (1) (a)]

[\[To index\]](#)

- (1) The substances specified in column 1 of [Table 6](#) are substances that may be added to the liquor products specified in column 2 of the said Table opposite thereto.
- (2) Subject to the provisions of subregulation (3) and unless specified otherwise in [Table 6](#), a substance that may be added in terms of subregulation (1), to -
- (a) wine, may also be added to the must from which that wine is produced;
  - (b) an alcoholic fruit beverage, may also be added to the fruit juice from which that alcoholic fruit beverage is produced;
  - (c) a grape-based beverage, may also be added to the wine from which that grape-based beverage is produced; and
  - (d) a spirit-based beverage, may also be added to the spirit from which that spirit-based beverage is produced.
- [Subreg. (2) substituted by GN R1876/95 and amended by GN R401/2014]
- (3) A substance referred to in subregulation (1) shall -
- (a) be added to a liquor product in accordance with generally-accepted cellar or manufacturing practises;
  - (b) not be thus added otherwise than in accordance with the manner and conditions specified in column 3 of [Table 6](#) opposite thereto; and
  - (c) not occur in a liquor product to such extent that -
    - (i) the substance concerned is injurious or detrimental for human health; and
    - (ii) the liquor product concerned does not comply with the other requirements set out in respect thereof in these regulations.
- (4) No alcoholic fermentation shall occur in a grape-based liquor or the wine from which it is produced after a substance has been added thereto in terms of this regulation.

**31. Removal of substances from liquor products** [5 (3); 6 (3); 8 (3); 27(1), (1) (a)]

[\[To index\]](#)

- (1) The substances specified in column 1 of [Table 7](#) may be removed from the liquor products specified in column 2 of the said Table opposite thereto.
- (2) Unless specified otherwise in [Table 7](#), a substance which may in terms of subregulation (1) -
- (a) be removed from wine, may also be removed from the must from which that wine is produced;
  - (b) be removed from an alcoholic fruit beverage, may also be removed from the fruit juice from which that alcoholic fruit beverage is produced; and
  - (c) be removed from a grape-based liquor, may also be removed from the wine from which that grape-based liquor is produced.
- [Subreg. (2) amended by GN R401/2014]
- (3) the removal of a substance referred to in subregulation (1) shall -
- (a) be done in accordance with generally accepted cellar or manufacturing practises;

- (b) not be thus done otherwise than in accordance with the manner and conditions specified in column 3 of [Table 7](#) opposite thereto; and
  - (c) not result in that liquor product not complying with the other requirements set out in respect thereof in these regulations.
- (4)
- (a) No person shall remove any heavy metals from a liquor product by means of treatment with potassium ferro cyanide unless he has been authorized thereto by the administering officer.
  - (b) An application for such authority shall be made on a form obtainable for this purpose from the administering officer, and such form shall after completion be lodged with the administering officer.
  - (c) The treatment of a liquor product with potassium ferro cyanide in terms of such authority shall be done under the supervision of the administering officer.
  - (d) The administering officer shall seal or lock each tank or other bulk container in which a liquor product that has been treated with potassium ferro cyanide, is kept, and that liquor product shall remain under his control until a certificate referred to in paragraph (h) has been issued in respect thereof, or until that liquor product has been destroyed under his supervision.
  - (e) The administering officer shall supervise -
    - (i) the taking of any sample from the liquor product concerned;
    - (ii) the addition to the liquor product concerned of any substance which may lawfully be added thereto;
    - (iii) the removal of the sediment from the liquor product concerned;
    - (iv) the mixing and clarifying of the liquor product concerned;
    - (v) the transfer of the liquor product concerned to another tank of bulk container, that shall likewise be sealed or locked by him as contemplated in paragraph (d); and
    - (vi) the disposal of any filtering material that was used in connection with the liquor product concerned, and of the sediment in a tank or bulk container from which the liquor product concerned was transferred.
  - (f) If a person to whom an authority referred to in paragraph (a) was granted, is of the opinion that the required object of the treatment concerned was achieved, he shall, subject to the provisions of paragraph (e) -
    - (i) remove the liquor product concerned from the sediment and clarify it; and
    - (ii) thereafter take a sample of the liquor product concerned and submit it to the administering officer.
  - (g) A sample referred to in paragraph (f)(ii) shall -
    - (i) consist of at least 750ml of the liquor product concerned;
    - (ii) be sealed and suitably identified by the administering officer; and
    - (iii) be tested, examined and analysed by an analyst in order to determine whether the liquor product concerned is free of simple and complex cyanides and cyanates.
  - (h) Control by the administering officer of the liquor product concerned shall be lifted if a certificate by an analyst confirms that the liquor product concerned is free of simple and complex cyanides and cyanates.

**32. Restricted substances in liquor products** [5 (2); 6 (2); 7 (2); 8 (2); 9 (2); 27 (1) (a)]

[\[To index\]](#)

The substances specified in column 1 of [Table 8](#) shall not be contained in a liquor product to a greater extent than that specified in column 2 of the said Table opposite thereto.

## PART 2

## LABELS AND LABELLING REQUIREMENTS

- 33. Compulsory particulars on labels** (11 (1); 27 (1) (a)) [\[To index\]](#)
- (1) Subject to the provisions of subregulation (2), the particulars to be indicated on the label of a container of a liquor product shall be as follows:
- (a) The applicable class designation of that liquor product as required in [regulation 35](#).
  - (b) The alcohol content of that liquor product as required in [regulation 36](#).
  - (c) The country of origin of that liquor product as required in [regulation 37](#).
  - (d) The name and address or code number of the responsible seller of that liquor product as required in [regulation 38](#).
  - (e) The expression "contains sulfites", "contains sulphites" or "bevat sulfiete" in the case of wine.  
[Para. (e) added by GN R343/2003 and substituted by GN R77/2006]
  - (f) The filling date of that liquor product as required in [regulation 38A](#).  
[Para. (f) added by GN R846/2007]
  - (g) The lot identification of that liquor product as required in [regulation 38B](#).  
[Para. (g) inserted by GN 525/2012]
- (2) (a) The indication of an applicable class designation can, in the case of wine, be omitted from the label, unless that wine-
- (i) is a skin macerated white, an extended barrel aged white/gris, a natural pale/non-fortified pale, a method ancestrale, an alternative red/rosé/white, a perlé wine, a sparkling wine, a sun wine, a low alcohol wine or a spirit-barrel-aged wine; or
  - (ii) is a sweet natural wine with a residual sugar content of more than 30 grams per litre, but not a special late harvest or noble late harvest wine.  
[Para. (a) substituted by GN R3152/92]  
[Subpara. (i) substituted by GN R5/2018 and amended by GN R736/2021]  
[Subpara. (ii) substituted by GN R814/2006]
- (b) The indication of the alcohol content on a label shall, except in the case of grape liquor and flavoured grape liquor, only be required in respect of liquor products sold by the responsible seller thereof after 30 June 1992: Provided that labels which were printed before that date and which do not indicate the required alcohol content, may be used until 30 June 1996.  
[Para. (b) amended by GN R2079/92 and GN R1876/95]
- (c) If a liquor product, excluding a liquor product referred to in regulation 37(1)(c) and 37(3), has been produced in the Republic, the indication of the country of origin thereof may be omitted from a label.  
[Para. (c) substituted by GN R274/2019]
- (d) The indication of the expression "contains sulfites", "contains sulphites" or "bevat sulfiete" on a label is only required –
- (i) in respect of wine bottled after a date determined by the administering officer ; and
  - (ii) if sulphur dioxide occurs in that wine in a concentration of more than 10 milligram per litre, measured as total sulphur dioxide.  
[Para. (d) added by GN R343/2003 and substituted by GN R77/2006]
- (e) The indication of the filling date can, in the case of a glass container, be omitted from a label.  
[Para. (e) added by GN R846/2007]
- (f) The indication of the lot identification is –

- (i) only required in respect of a liquor product filled after 30 June 2012; and
- (ii) not required for a wine with a certification seal.  
[Para. (f) inserted by GN R525/2012]

**34. Manner in which particulars must be indicated** [11 (1); 27 (1) (a)] [\[To index\]](#)

- (1) Subject to the provisions of subregulation (3), the particulars referred to in [regulation 33\(1\)](#) shall be –
- (a) indicated in the same field of vision on one or more labels which are permanently attached to the container concerned: Provided that the expression referred to in [regulation 33\(1\)\(e\)](#), the lot identification referred to in [regulation 33\(1\)\(g\)](#) and the filling date referred to in [regulation 33\(1\)\(f\)](#) need not be indicated in the same field of vision as the other particulars referred to in [regulation 33\(1\)](#);  
[Para. (a) substituted by GN R555/2009, amended by GN R525 of 2012 and substituted by GN R401/2014]
  - (b) clearly distinguishable from one another and from any other particulars, illustrations or representations on the label concerned; and
  - (c) indicated in letters and figures –
    - (i) which are the same colour, type and size in each particular instance;
    - (ii) which appear on a uniform and clearly contrasted background;
    - (iii) which are clearly legible;
    - (iv) which are permanently printed; and
    - (v) of which the minimum vertical height, depending on the capacity of the container concerned, is listed in column 2, 3, or 4 of [Table 9](#) for that particular detail.  
[Subpara. (v) substituted by GN R343/2003]
  - (2) Notwithstanding the provisions of subregulation 1(c)(i), the words “sparkling wine”, which is part of a class designation, may be indicated in another letter type, size and colour than the rest of that class designation.
  - (3) (a) A label printed before 1 January 1996 and which complies with the requirements of these regulations as applied before 1 October 1995, is regarded as complying with the provisions of this regulation.
  - (b) The provisions of paragraph (c)(i), (ii) and (v) of subregulation (1) do not apply to the lot identification referred to in [regulation 33\(1\)\(g\)](#).  
[Para. (b) substituted by GN R410/2014]
- [Reg. 34 amended by GN R838/91 and GN R3152/92 and substituted GN R1876/95 and GN R525/2012]

**35. Indication of class designation** [1, 11 (1), (5), 27 (1), (1) (a)] [\[To index\]](#)

- (1) Subject to the provisions of subregulation (2), the class designation of a liquor product as indicated on a label shall -
- (a) in the case of wine of a class specified in column 1 of [Table 2](#), be the applicable designation specified in that column: Provided that -
    - (i) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa, the class designation "perlé wine" shall be indicated in conjunction with "method ancestrale", wherever it appears on a label; and
    - (ii) in the case of wine of the class method ancestrale of which the pressure in the bottle in which it is to be sold is more than 300 kPa, the class designation “sparkling wine” shall be indicated in conjunction with “method ancestrale”, wherever it appears on a label;  
[Para. (a) substituted by GN R5/2018]
    - (iii) in the case of a spirit-barrel-aged wine, the word "spirit" in the class designation shall be replaced by the name of the spirit concerned.

[Subpara. (iii) inserted by GN R736/2021]

- (b) in the case of an alcoholic fruit beverage of a class specified in column 1 of [Table 3](#), be the applicable designation specified in that column;
  - (c) in the case of a spirit of a class specified in the [table in regulation 9 \(1\)](#), be the applicable designation specified in that table: Provided that the designation "husk brandy" can be used in the place of the designation "husk spirit" in the case of a husk spirit bottled and labelled before 31 December 2006;  
[Proviso to para. (c) added by GN R77/2006]
  - (d) in the case of a grape-based liquor of a class specified in column 1 of [Table 4](#), be the applicable designation specified in that column;
  - (e) in the case of a spirit-based liquor of a class specified in column 1 of [Table 5](#), be the applicable designation specified in that column;
  - (f) in the case of a specially authorized liquor, be the designation specified in a notice published under section 10 of the Act in respect thereof; and
  - (g) in the case of another liquor product in respect of which an import certificate has been issued, be the designation specified in the import certificate concerned.
- (2) (a) The word "wine" or "wyn", that forms part of the class designation of wine of a class specified in items [1 to 7, 8, 18 and 19](#) of [Table 2](#), may be omitted when the class designation concerned is indicated on a label.

[Para. (a) substituted by GN R5/2018]

- (aA) (i) If the residual sugar content of a sparkling wine justifies the use of more than one of the class designations specified in [items 10a, 10b, 10c, 11, 12 and 13](#) of Table 2, only one such class designation may be used on the labels of that sparkling wine.
- (ii) Without prejudice to the residual sugar content requirements of the classes of sparkling wine specified in [items 10a, 10b, 10c, 11, 12, 13 and 14](#) of Table 2, the residual sugar content may not differ by more than 3 grams per litre from what appears on a label of such a class of sparkling wine.

[Para. (aA) inserted by GN R555/2009 and substituted by GN R525/2012]

- (b) The class designation of an unspecified alcoholic fruit beverage shall be indicated on a label by -
  - (i) omitting the word "unspecified" or "ongespesifiseerde"; or
  - (ii) omitting the word "unspecified" or "ongespesifiseerde" and substituting the word "fruit" or "vrugte", with the name of the kind of fruit that imparts the characteristic flavour to that alcoholic fruit beverage.
- (bA) The class designation "grape spirit" can be substituted by the expression "pot still grape spirit" if the grape spirit concerned was distilled in a pot still;  
[Para. (bA) inserted by GN R343/2003]
- (c) If brandy is flavoured in order to impart to it a pronounced specific flavour, the designation of the flavouring concerned shall be indicated on a label immediately preceding and as part of the class designation concerned.
- (cA) If vodka is flavoured, the designation of the flavouring concerned shall, wherever the word "vodka" is to be used, be indicated on a label immediately preceding the words "flavoured vodka".  
[Para. (cA) inserted by GN R736/2021]
- (d) The word "vintage" that forms part of the class designation of vintage brandy, may be omitted from a label, provided it is substituted by an indication, expressed as a number of years, reflecting the period of maturation of the youngest portion of that vintage brandy.
- (e) The class designation of an unspecified spirit shall be indicated on a label by-



- (i) the substitution for the word “unspecified” or “ongespesifiseerde” of the name or designation of the fermented vegetable article from which it was distilled; or
  - (ii) the substitution for the expression “unspecified spirit” or “ongespesifiseerde spiritus” of the expression “Spirit obtained from”, “Spiritus verkry van”, “Spirit derived from”, “Spiritus afkomstig van”, “Spirit distilled from” or “Spiritus gedistilleer van”, followed by the name or designation of the fermented vegetable article from which it was distilled.
- (f) The class designation of a mixed spirit shall be indicated on a label by the substitution for the expression “mixed spirit” or “gemengde spiritus” of the expression “A mixture of” or “’n Mengsel van”, followed by the class designations, in descending order according to volume of absolute alcohol, of the components of that mixed spirit.
- (g) A class designation specified in column 1 of [Table 10](#) may be substituted on a label by any one of the words or expressions specified in column 2 of the said Table opposite thereto.
- (h) Except if provided otherwise in a prohibition or reservation under section 11(4) of the Act -
- (i) a class designation referred to in paragraph (a) (excluding perlé wine and the expression “sparkling wine” or “vonkelwyn” that forms part of a class designation), (b), (c), (d) or (e) of subregulation (1) may be substituted by any word or expression in English or Afrikaans, provided such word or expression indicates or purports to indicate that the liquor product concerned is of the class of that class designation; and  
[Subpara. (i) substituted by GN R2350/93]
  - (ii) the class designation for a class of wine (excluding perlé wine and the expression “sparkling wine” or “vonkelwyn” that forms part of a class designation) may be substituted on a label by any word or expression in a language other than English or Afrikaans, provided such word or expression indicates or purports to indicate that the wine concerned is of the class of that class designation.  
[Subpara. (ii) substituted by GN R2350/93]

**36. Indication of alcohol content** [11 (1); 27 (1) (a)]

[\[To index\]](#)

- (1) The alcohol content of a liquor product as indicated on a label, must, subject to the provisions of subregulation (2), consist of a figure which represents the actual percentage of alcohol per volume of that liquor product, in conjunction with a percentage symbol and one or more of the expressions “alcohol”, “alcohol”, “volume” or an abbreviation thereof.  
[Subreg. (1) amended by GN R838/91 and substituted by GN R3152/92]
- (2) A figure referred to in subregulation (1), shall -
- (a) in the case of wine, not differ by more than 1,0 in numerical value from the actual alcohol content of the wine concerned;
  - (b) otherwise not differ by more than 0,5 in numerical value from the actual alcohol content of the liquor product concerned; and
  - (c) not be higher or lower than the applicable maximum or minimum alcohol content specified in these regulations for the liquor product concerned.  
[Subreg. (2) amended by GN R3152/92]

**37. Indication of country of origin** [11 (1); 27 (1) (a)]

[\[To index\]](#)

- (1) The country of origin of a liquor product as indicated on a label shall -
- (a) in the case of a liquor product produced and bottled in a particular country in the containers in which it is to be sold in the Republic, consist of the generally accepted name of that country, preceded by the expression “Produced and bottled in” or “Geproduseer en gebottel in”;
  - (b) in the case of a liquor product produced in a particular country and bottled in another country, including the Republic, in the containers in which it is to be sold in the Republic, consist of the generally accepted name of the country of production thereof, preceded by the expression “Produced in” or “Geproduseer

in”, and followed by the expression “and bottled in” or “en gebottel in” and the generally accepted name of the country in which it was bottled; and

- (c) in the case of a liquor product consisting of a mixture of liquor products produced in and imported into the Republic, and that has been bottled in the Republic, consist of the expression “Produced in” or “Geproduseer in”, followed by the generally accepted names of the countries in which the components of that mixture have been produced, separated by the word “and” or “en” and indicated in descending order of volume in the mixture, and followed by the expression “and bottled in the Republic of South Africa” or “en gebottel in die Republiek van Suid-Afrika”.
- (2) An expression specified in subregulation (1) may be substituted by another expression in English or Afrikaans and with a similar meaning as such expression.
- (3) If must or concentrated must from a country or countries other than the Republic is the primary ingredient of wine produced in the Republic or is added to must or wine before or during fermentation in the Republic –
  - (a) that fact and the name or names of that other country or countries shall be indicated on the label *mutatis mutandis* according to the provisions of regulation 34; and
  - (b) such wine may not claim to be a product solely of the Republic.  
[Subreg. (3) inserted by GN R274/2019]

**38. Indication of name and address or code number of responsible seller** [11 (1); 27 (1) (a)] [\[To index\]](#)

- (1) (a) The name and address of the responsible seller of a liquor product as indicated on a label shall, subject to the provisions of subregulation (2)-
  - (i) except where the board or the administering officer (as the case may be), determines differently, be identical to that indicated on the licence or authority in terms whereof that responsible seller is authorised under the Liquor Act, 1989 (Act No. 27 of 1989), to sell liquor as defined, in the said Act; or  
[Subpara. (i) substituted by GN R3152/92]
  - (ii) be the name and full physical business address, as approved by the board or administering officer (as the case may be), of that responsible seller.  
[Subpara. (ii) substituted by GN R3152/92 and GN R2350/93]  
[Para. (a) substituted by GN R838/91]
- (b) A code number as indicated on a label shall -
  - (i) be the code number registered or deemed to be registered in terms of [regulation 40](#) in respect of the responsible seller concerned; and
  - (ii) .....  
[Subpara. (ii) deleted by GN R1876/95]
- (2) If the responsible seller of a liquor product is a judicial person, the name of that judicial person as indicated on a label in terms of subregulation (1)(a) shall, subject to the provisions of regulation 39(4) and (5), be the full name thereof as registered under the applicable law.  
[Subreg. (2) amended by GN R2350/93]
- (3) If a place name or a name referred to in section 11(3)(a)(i) or (ii) of the Act forms part of a name and address referred to in subregulation (1)(a), such place name or name shall -
  - (a) be indicated on a label in such a manner that it is obviously part of the name and address concerned; and
  - (b) be indicated in letters of the same colour, type and size and against the same background as the rest of the name and address concerned.  
[Subreg. (3) substituted by GN R401/2014]

**38A. Indication of filling date** [11(1); 27(1)(a)][\[To index\]](#)

The filling date of a liquor product as indicated on a label shall consist of the expression "Filled on" or "Gevul op", followed by the date, in the format dd/mm/yyyy, on which the container concerned was filled.

[Reg. 38A inserted by GN R846/2007]

**38B. Indication of lot identification** [11(1); 27(1)(a)]

- (1) For the purposes of this regulation "lot" means a batch of sales units of a liquor product produced, manufactured or packaged under practically the same conditions.
- (2) The lot identification shall consist of any indication or mark identifying the lot to which a liquor product belongs, preceded by the letter "L": Provided that the administering officer may, in the case of wine imported in labelled containers in which it is to be sold in the Republic, allow a lot identification without such preceding "L".

[Reg. 38B inserted by GN R525/2012] [Subreg. (2) substituted by GN R5/2018]

**39. Prohibited practices and exemptions in connection with certain indications** [11 (5) (b); 27 (1) (a) (i)] [\[To index\]](#)

- (1) No person shall -
  - (a) in connection with the sale of a liquor product other than wine use the words "sparkling" or "vonkel" or a word or expression with the same meaning, unless the pressure in the container of such liquor product is at least 75 kPa;
  - (b) in connection with the sale of flavoured grape liquor or grape liquor use a word, expression or reference -
    - (i) that, either in general or in a particular case, is used in connection with or to describe wine or spirits, in such a manner that it could create the impression that the product concerned is wine or a spirit; and
    - (ii) of which the use in connection with the sale of wine is regulated by section 11(3)(a) of the Act; and
  - (c) in connection with the sale of wine other than noble late harvest wine, use the word "noble" or "edel" or any deformation or translation thereof, in a manner that could create the impression that the wine concerned is noble late harvest wine.
  - (d) in connection with the sale of wine indicate that such wine is free of sulphites, unless -
    - (i) that wine does not contain any discernible sulphites; or
    - (ii) if that wine contains sulphites in a concentration of less than 10 milligram per litre (measured by aspiration with titration as total sulphur dioxide), such indication of being sulphites free is used in direct conjunction with wording to the effect that the wine contains less than 10 milligram per litre of sulphites.
  - (e) in connection with the sale of wine indicate that such wine has no added sulphites or is low or lower in sulphites, unless that wine contains sulphites in a concentration of less than 10 milligram per litre, measured by aspiration with titration as total sulphur dioxide.
  - (f) in connection with the sale of wine indicate that such wine is free of gluten unless such indication is in the form of "naturally gluten free".
  - (g) in connection with the sale of wine indicate that such wine is lower in alcohol, light, lite or the like, unless that wine has an actual alcohol content of no more than 10 per cent.
  - (h) in connection with the sale of wine indicate that such wine is low in kilojoules, lower in kilojoules or the like, unless that wine has a total (potential plus actual) alcohol content of no more than 10 per cent.

(Paragraphs (d), (e), (f), (g) and (h) inserted by GN R736/2021]

- (2) The provisions of section 11(2)(a) and (d) of the Act shall not apply to the use of the word “wine” or “wyn” or of a class designation or a portion of a class designation other than the applicable class designation, in connection with a particular liquor product, provided-
- (a) that in those cases where the indication of a class designation is required in terms of [regulation 33](#), such class designation is indicated separately and individually on the label of a container of such a liquor product; and
  - (b) that the word “wine” or “wyn” of such other class designation or portion thereof -
    - (i) is used solely for the purpose of the further description of the liquor product concerned; and
    - (ii) is not used in any manner that conveys or creates or is likely to convey or create a false or misleading impression with regard to the liquor product concerned.
- [Subreg. (2) amended by GN R838/91 and substituted by GN R3152/92]

- (3) The provisions of section 11(3)(a)(iii) of the Act shall not be applicable on the usage of the expression “Vin Fumé” in connection with the sale of cultivar wine in respect of which an authority has been granted in terms of a scheme for the use of the designation of the vine cultivar *Sauvignon blanc (Blanc fumé)*.
- [Subreg. (3) substituted by GN R2350/93]

- (4) If the name of a co-operative society as defined in section 1 of the Wine and Spirit Control Act, 1970 (Act No. 47 of 1970), is indicated on the label of the container of a liquor product, it shall-
- (a) be the full or shortened name thereof, as registered in terms of the Co-operatives Act, 1981 (Act No. 91 of 1981), or deemed to be thus registered; and
  - (b) be thus indicated in letters of the same colour, type and size.
- [Subreg. (4) added by GN R2350/93]

- (5) If the expressions “kooperatief”, “kooperatiewe”, “kooperasie”, “co-operative”, “wynmakery”, “wijnmakery”, “winery”, “wynkelder”, “wine cellar”, “maatskappy”, “company”, “wynboere”, “wine farmers”, “boere”, “farmers”, “landbou”, “agriculture”, “beperk” or “limited” form part of a name referred to in subregulation (4) that expression may be substituted by the expressions “koop”, “ko-op”, “coop”, “wynkelder”, “wine cellar”, “wynmakery”, “wijnmakery”, “winery”, “kelder”, or “cellar” or other expression or expressions approved by the board, that-
- (a) is indicated immediately below or next to the rest of the name or shortened name of such co-operative society; and
  - (b) is indicated in letters of the same colour, type and size as the rest of the name or shortened name of such co-operative society.

Provided that any of the said expressions need not be indicated on the label of a container of a liquor product if the rest of the name of a co-operative society does not contain a name referred to in section 11(3)(a)(i) or (ii) of the Act.

[Proviso inserted by GN R343/2003]

[Subreg. (5) added by GN R2350/93 and amended by GN R5/2018]]

- (6) A co-operative society that indicates its name on the container of a liquor product in the manner referred to in subregulations 4 and 5, may continue to use that name in the same manner in the event of the co-operative society being incorporated as a company in terms of section 161A of the Co-operatives Act, 1981 (Act No. 91 of 1981), subject to the following:
- (a) Such indication shall not contain any reference to a co-operative;
  - (b) Such name may be so indicated only if a cellar with that name still exists and if the wine concerned has undergone a production process in that cellar; and
  - (c) All relevant provisions of the Act with regard to such indication have been complied with.
- [Subreg. (6) added by GN R70/99]

- (7) In the event of two or more co-operative societies that amalgamate whereafter the amalgamated co-operative society is incorporated as a company in terms of section 161A of the Co-operatives Act, 1981 (Act No. 91 of 1981), the company may continue to use the names of the co-operative societies concerned in the manner referred to in subregulation 6.

[Subreg. (7) added by GN R70/99]

**39A. Exemption from prohibition** [11 (5) (b); 27 (1) (a)]

[\[To index\]](#)

- (1) Subject to the provisions of subsection (2), the provisions of section 11(3)(a)(v) of the Act shall not be construed as restricting the use, in connection with the sale of wine, of the word “vineyard” or “wingerd” -
- (a) which forms part of -
    - (i) a trade mark as defined or recognised in the Trade Marks Act, 1993 (Act No. 194 of 1993);
    - (ii) the name of a company as defined in the Companies Act, 1973 (Act No. 61 of 1973);
    - (iii) the name of a co-operative society as defined in the Co-operatives Act, 1981 (Act No. 91 of 1981); or
    - (iv) the name of a corporation as defined in the Close Corporation Act, 1984 (Act No. 69 of 1984);
  - (b) in general descriptive terms; or
  - (c) which forms part of the name of a juristic person, which includes the name of an area referred to in section 11(3)(a)(i) of the Act: Provided that -
    - (i) the name of that juristic person is indicated in full as registered in terms of the applicable law;
    - (ii) the name of that juristic person is thus indicated in letters of the same colour, type and size; and
    - (iii) the wine concerned is certified for use and is sold under the name of that area.
- (2) The exemption from the prohibition to use the word “vineyard” or “wingerd” in connection with the sale of wine as referred to in subregulation (1), shall be subject to such use which in the opinion of the administering officer or the board, as the case may be, does not -
- (a) constitute a contravention of section 12 of the Act;
  - (b) except if allowed in terms of a scheme, convey or create or is likely to convey or create an impression that the wine concerned or the grapes from which it was produced, originates from a specific vineyard or specific vineyards; or
  - (c) qualify the certification of the wine concerned or is contrary to such certification.
- (3) Subject to the provisions of subsection (4), the provisions of section 11(2)(d) of the Act or a prohibition or reservation under section 11(4) of the Act shall not be construed as restricting the use, in connection with the sale of wine, of the word “Cape”, “Kaap” or “Kaapse” -
- (a) which forms part of -
    - (i) a trade mark as defined or recognised in the Trade Marks Act, 1993 (Act No. 194 of 1993);
    - (ii) the name of a company as defined in the Companies Act, 1973 (Act No. 61 of 1973);
    - (iii) the name of a co-operative society as defined in the Co-operatives Act, 1981 (Act No. 91 of 1981); or
    - (iv) the name of a corporation as defined in the Close Corporation Act, 1984 (Act No. 69 of 1984); or
  - (b) in general descriptive terms.

- (4) The exemption from the restriction on the use of the word “Cape”, “Kaap” or “Kaapse” in connection with the sale of wine as referred to in subregulation (3), shall be subject to such use which in the opinion of the administering officer or the board, as the case may be, does not -
- (a) constitute a contravention of section 12 of the Act;
  - (b) convey or create or is likely to convey or create an impression that the wine concerned is of a class specified in [items 21](#) to [26](#) of Table 2; or
  - (c) qualify the certification of the wine concerned or is contrary to such certification.
- (5) The provisions of section 11(2)(e) of the Act shall not be construed as restricting the indication, in connection with the sale of a spirit or a spirit-based liquor, of the alcohol content in degrees proof: Provided that the alcohol content indicated in degrees proof –
- (a) shall be in addition to the alcohol content required in terms of [regulation 33\(1\)\(b\)](#);
  - (b) shall always appear with the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#);
  - (c) shall be set off by parentheses or dots or otherwise be distinguished from the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#); and
  - (d) may not be more prominent than the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#).

[Subreg. (5) added by GN R555/2009]

[Reg. 39A inserted by GN R2841/91, amended by GN R833/98 and GN R343/2003 and substituted by GN R814/2006]

**40. Registration of code numbers** [27 (1), (1) (g)]

[\[To index\]](#)

- (1) The administering officer may register a code number in respect of the responsible seller of a liquor product with a view to the use thereof as contemplated in [regulation 33\(1\)\(d\)](#).
- (2) An application for the registration of a code number shall be made on a form obtainable from the administering officer for this purpose.
- (3) Such form shall -
  - (a) be completed by the responsible seller concerned or a person duly authorized to apply on his behalf;
  - (b) be accompanied by -
    - (i) a certified copy of the licence or authority referred to in [regulation 38\(1\)\(a\)](#), in respect of the responsible seller concerned; and
    - (ii) the prescribed fees; and

[Subpara. (ii) substituted by GN R678/2001]
  - (c) be lodged with the administering officer.
- (4) (a) Subject to the provisions of paragraph (b), a number allocated in terms of section 23(1)(a)(ii) or 27(1)(b)(ii) of the Wine, Other Fermented Beverages and Spirits Act, 1957 (Act No. 25 of 1957), shall be deemed to be a code number registered in terms of this regulation.
- (b) The validity of a code number referred to in paragraph (a) shall expire on a date 90 days after the commencement of this regulation unless the responsible seller concerned has on or before such date of expiry lodged an application for the continuation of the validity thereof in the manner set out in subregulations (2) and (3).
- (5) (a) Each responsible seller in respect of whom a code number is registered or deemed to be registered in terms of this regulation shall annually on or before 31 October pay to the administering officer the prescribed fees in respect of the maintenance of that registration.

[Para. (a) amended by GN R678/2001]

- (b) Such payment shall be accompanied by a written notice in which the name and address of the responsible seller concerned and the code number registered or deemed to be registered in respect of him are indicated.
- (6) (a) The registration of a code number shall lapse if -
- (i) the fee payable in terms of subregulation (5) has not been paid as required in that subregulation; or
  - (ii) the licence or authority in terms whereof the responsible seller concerned is authorized under the Liquor Act, 1989 (Act No. 27 of 1989), to sell liquor as defined in the said Act, has lapsed or has been withdrawn.
- (b) A code number the registration of which has lapsed as contemplated in paragraph (a) shall not within 10 years after the date of lapsing thereof be registered in respect of another responsible seller unless the administering officer is satisfied that such responsible seller is the successor in title of the responsible seller in respect of whom that code number was previously registered.
- (7) The administering officer shall -
- (a) keep a register of code numbers in a form determined by him;
  - (b) in respect of each registered code number enter the name and address of the responsible seller concerned in such register; and
  - (c) from time to time by notice in the *Gazette* publish a list of the particulars entered in such register, and of deletions from and additions to such register.

#### 41. Additional presentation requirements [27(1)]

[\[To index\]](#)

- (1) In addition to presentation requirements in this regulations and any other law, liquor products shall comply with the presentation requirements set out in this regulation.
  - (2) A liquor product intended for off-consumption by the public shall only be sold in prepackaged form.
  - (3) A liquor product -
    - (a) may only be prepackaged in a self-supporting and rigid container; or  
[Para. (a) substituted by GN R5/2018]
    - (b) if filled in a container, which is not self-supporting, such container shall -
      - (i) be prepackaged in a self-supporting, not-returnable, tamper-proof and rigid outer packaging, which completely encloses and covers up that container;  
[Subpara. (i) substituted by GN R5/2018]
      - (ii) be equipped with a sealed tap, which can be used in conjunction with the outer packaging;
      - (iii) after filling and final closure, have an oxygen permeability not exceeding the limit, expressed as cubic centimetres of oxygen and measured in a 24 hour period at a temperature of 23 degrees Celsius in an atmosphere with a relative humidity of 50 per cent, set out in column 2 of the Table below for the container capacity specified in column 1 opposite thereto; and  
[Subpara. (iii) substituted by GN R525/2012]
- | Capacity          | Limit |
|-------------------|-------|
| 1                 | 2     |
| More than 1 litre | 0.25  |
| 1 litre and less  | 0.125 |
- (iv) have a capacity of not more than 5 litres; or
  - (c) if filled in a foil bag, which is not self-supporting, such foil bag shall -

- (i) comply with the requirements set out in subparagraph (b)(iii);
  - (ii) only be delivered to retail outlets for purposes of on-consumption by the public on the retail premises concerned; and
  - (iii) be installed in a closed dispenser for purposes of such on-consumption.
- (4) A plastic container prepackage containing a liquor product shall -
- (a) be equipped with a sealed, tamper-proof cap;
  - (b) be new and rigid plastic;  
[Para. (b) substituted by GN R5/2018]
  - (c) have a capacity of not more than 5 litres; and
  - (d) after filling and final closure, have an oxygen permeability not exceeding the limit, expressed as cubic centimetres of oxygen and measured in a 24 hour period at a temperature of 23 degrees Celsius in an atmosphere with a relative humidity of 50 per cent, set out in column 2 of the Table below for the container capacity set out in column 1 opposite thereto.  
[Para. (d) substituted by GN R525/2012]

<b>Capacity</b>	<b>Limit</b>
<b>1</b>	<b>2</b>
More than 1.5 litres	0.25
1.5 litres	0.19
1 litre and more, but less than 1.5 litres	0.125
750 millilitres and more, but less than 1 litre	0.09
500 millilitres and more, but less than 750 millilitres	0.06
Less than 500 millilitres	0.06

[Reg. 41 deleted by GN R2242/94 and inserted by GN R846/2007]

### PART 3

#### IMPORTATION REQUIREMENTS

#### 42. Exemptions [16 (1) (b) (iii); 27 (1)(a)]

[\[To index\]](#)

An import certificate shall not be required in respect of products with an alcohol content of more than one per cent that are imported for drinking purposes –

- (a) and form part of the personal luggage of a person who arrives in the Republic, provided such products –
  - (i) in total do not exceed 12 litres in volume: Provided that such products produced and bottled in the Republic do not count towards the 12 litres; and
  - (ii) are not intended for sale, but solely for personal use by that person; and
- (b) by a Head of State or by a diplomatic or other foreign representative referred to in Item 406.00 of Schedule 4 of the Customs and Excise Act, 1964 (Act No. 91 of 1964), provided such importer provides the administering officer with –
  - (i) an inventory in which full particulars of the products concerned are furnished;
  - (ii) a written undertaking that the products concerned will not be sold in the Republic; and
  - (iii) proof that he or she is a Head of State, or a diplomatic or other foreign representative referred to in Item 406.00 of Schedule 4 of the Customs and Excise Act, 1964 (Act No. 91 of 1964).

[Reg. 42 substituted by GN R401/2014]



**43. Application for import certificates** [16 (2); 27 (1) (a)][\[To index\]](#)

- (1) An application for an import certificate shall be made on a form obtainable from the administering officer for this purpose.
- (2) Such form shall -
  - (a) be completed by the importer concerned or a person duly authorized to apply on his behalf;
  - (b) be lodged with the administering officer;
  - (c) except where otherwise provided in [regulation 44](#), be accompanied by the prescribed fees;  
[Para. (c) amended by GN R678/2001]
  - (d) except where otherwise provided in [regulation 45](#), be accompanied by a sample of the product concerned;
  - (e) except where otherwise provided in [regulation 46](#), be accompanied by a certificate of analysis in respect of the product concerned;
  - (f) where applicable, be accompanied by the other documents required elsewhere in this Part; and
  - (g) in the case of a product in respect of which particular production, compositional or maturation requirements are required by these regulations, be accompanied by documentary proof, issued by a competent authority in the country of origin of that product, in which the compliance of those requirements are confirmed.
- (3) Subject to the provisions of subregulation (4), separate applications shall be thus lodged in respect of -
  - (a) products supplied by the same foreign supplier but which differ in respect of container, composition and labelling; and
  - (b) products with the same container, composition and labelling, that are supplied by different foreign suppliers.
- (4) If a person intends to move to the Republic, one application may be submitted by him in respect of all the products forming part of his household or personal effects, provided -
  - (a) that person was not resident in the Republic during the 12 months preceding his application;
  - (b) the volume of those products, excluding products produced and bottled in the Republic, that differ in respect of container, composition and labeling, does not exceed 24 litres each; and
  - (c) the application concerned is also accompanied by -
    - (i) an inventory in which full particulars of the products concerned are furnished;
    - (ii) evidence of the fact specified in paragraph (a);
    - (iii) a written undertaking by the applicant concerned that he will not sell those products in the Republic;
    - (iv) a certified copy of the identification document or, in the case of a legal person, the applicable registration document, of the importer; and
    - (v) a letter of authority if the applicant is acting on behalf of the importer.  
[Subparas. (iv) and (v) inserted by GN R410/2014]
- (5) .....  
[Subreg. (5) deleted by GN R401/2014]

**44. Exemption from payment of fees** [16 (2); 27 (1) (a)][\[To index\]](#)

In the case of –

- (a) an importer who is an officer who served overseas in a diplomatic capacity and returns to the Republic after completion of his or her term of duty;
- (b) an application for products intended solely for personal use;
- (c) an importer referred to in [regulation 43\(4\)](#);
- (d) an application for products intended as bona fide trade samples;
- (e) an application for products intended to be utilized for scientific purposes; and
- (f) an application for products intended to be utilized during national or international events,

the prescribed fees shall not be payable in respect of liquor products produced and bottled in the Republic, as well as the first 180 litres of other products: Provided that –

- (i) the application concerned is accompanied by the documents referred to in regulation [43\(4\)\(c\)\(i\)](#), [\(iii\)](#), [\(iv\)](#) and, if applicable, [\(v\)](#);
- (ii) in the case of an application referred to in paragraphs (a), (b) and (c) of this regulation, the exemption from payment of fees shall only apply to the first 24 litres of each lot of such other products that are identical in respect of container, composition and labelling;
- (iii) in the case of an application referred to in paragraphs (b), (d) and (e) of this regulation, the volume applied for, excluding products produced and bottled in the Republic, together with the total volume of products, excluding products produced and bottled in the Republic, imported under the provisions of this regulation by that importer during the 12 months preceding his or her application, does not exceed 180 litres; and
- (iv) in the case of an application referred to in paragraphs (d), (e) and (f) of this regulation, the application concerned is also accompanied by documentary evidence of the trade, scientific or national or international event purposes, as the case may be, the products are intended for.  
[Reg. 44 amended by GN R678/2001 and substituted by GN R401/2014]

#### 45. **Samples of products intended for import** [16 (2); 27 (1) (a)]

[\[To index\]](#)

- (1) A sample of a product shall not be required in the case of an application for an import certificate referred to in [regulation 44\(a\), \(b\), \(c\), \(d\), \(e\) or \(f\)](#), irrespective of the provisos of that regulation.  
[Subreg. (1) substituted by GN R401/2014]
- (2) (a) The sample that shall accompany an application for an import certificate shall -
  - (i) consist of at least 750 ml of the product concerned;
  - (ii) in the case of a product intended for import in the labelled containers in which it is to be sold in the Republic, consist of at least one such labelled container; and
  - (iii) be identified by affixing a label to the container thereof on which the serial number of the application concerned and the name and address of the applicant concerned are indicated.
- (b) Two specimens of the labels on a container referred to in paragraph (a)(ii) shall be filed together with the applicable application in terms of [regulation 43\(1\)](#).  
[Para. (b) substituted by GN R77/2006]

#### 46. **Certificates of Analysis** [16 (2); 27 (1) (a)]

[\[To index\]](#)

- (1) A certificate of analysis in respect of a product shall not be required in the event of an application for an import certificate -
  - (a) referred to in [regulation 44\(a\), \(b\), \(c\), \(d\), \(e\) or \(f\)](#), irrespective of the provisos of that regulation; or  
[Para. (a) substituted by GN R401/2014]

- (b) that is accompanied by an acceptable certificate of analysis, which -
  - (i) has been issued in the country of origin of the product concerned by a competent authority recognised by the administering officer for this purpose; and
  - (ii) contains such particulars as are necessary to enable the administering officer to ascertain whether the product concerned complies with the requirements of the Act and these regulations.

- (2) An application for a certificate of analysis shall be accompanied by the prescribed fee.  
[Reg. 46 substituted by GN R678/2001]

**47. Issuing of import certificates** [16 (3) (b) (i); 27 (1), (1) (a)]

[\[To index\]](#)

- (1) An import certificate shall -
  - (a) in the case of a product other than wine, an alcoholic fruit beverage, a spirit, a grape-based liquor and a spirit-based liquor, be issued only if the substances specified in column 1 of [Table 8](#) do not occur in that product to a greater extent than that specified in column 2 of the said Table; and
  - (b) in the case of a product intended to be imported in the labelled containers in which it is to be sold in the Republic, be issued only if the administering officer is satisfied that the labels thereof comply with the requirements set out in the Act and these regulations.  
[Para. (b) substituted by GN R77/2006]
- (2) The administering officer shall endorse an import certificate with the conditions of issue thereof.

**48. Certificates of removal for imported liquor products** [27 (1)]

[\[To index\]](#)

- (1) (a) Subject to the provisions of paragraph (b) a liquor product imported on the authority of an import certificate shall remain in a customs and excise warehouse until a certificate of removal has been issued in respect thereof by the administering officer.
- (b) The administering officer may, in the case of a consignment packed or contained in a sealed shipping container, on application approve that such shipping container may be removed from a customs and excise warehouse to such other premises as he may determine, on condition that the liquor product concerned may not be removed from the shipping container before a certificate of removal has been issued in respect thereof.
- (2) (a) An application for a certificate of removal shall be made on a form obtainable from the administering officer for this purpose.
- (b) Such form shall -
  - (i) be completed by the importer concerned or a person duly authorized to apply on his behalf;
  - (ii) be accompanied by the prescribed fees, as well as the bill of entry or *pro forma* invoice in respect of the product concerned, and any other documents required in terms of conditions determined under section 16(4)(a) of the Act and endorsed on the import certificate concerned; and  
[Subpara. (ii) amended by GN R678/2001]
  - (iii) be lodged with the administering officer.
- (3) (a) The administering officer may for the purposes of the consideration of an application referred to in subregulation (2), require that the importer concerned supply to him a sample of the liquor product concerned.
- (b) Such sample shall -
  - (i) consist of at least 750 ml of the liquor product concerned;
  - (ii) in the case of a liquor product imported in the labelled containers in which it is to be sold in the Republic, consist of at least one such labelled container;

- (iii) be taken at random from the consignment concerned;
  - (iv) be taken thus by the importer concerned or his agent under the supervision of the administering officer, and be suitably sealed;
  - (v) be identified by affixing a label thereto on which the number of the import certificate concerned and the name and address of the importer concerned are indicated;
  - (vi) be forwarded to or delivered at the office of the administering officer by the importer concerned or his agent; and
  - (vii) as soon as practicable after receipt thereof by the administering officer, be analysed by an analyst.
- (4) A certificate of removal shall be issued in respect of a liquor product only if the administering officer is satisfied that -
- (a) the particulars of the product in respect of which it is required corresponds with that of the liquor product in respect of which the import certificate concerned was issued;
  - (b) in the case of a liquor product imported in the labelled containers in which it is to be sold in the Republic, those labels comply with the requirements of the Act and these regulations; and
  - (c) the conditions determined under section 16(4)(a) of the Act in respect thereof and endorsed on the import certificate concerned have been complied with.
- (5) The provisions of section 16(5) of the Act shall apply *mutatis mutandis* to a product in respect of which the administering officer refuses to issue a certificate of removal.

**49. Disposal of liquor products imported in bulk** [16 (4) (b); 27 (1) (a)]

[\[To index\]](#)

- (1) A liquor product that is imported in bulk shall not without the written permission of the administering officer, in the form of a certificate issued by the administering officer -
- (a) prior to bottling be blended with any other liquor product;
  - (b) after bottling be sold in the Republic; and
  - (c) prior to or after bottling, be exported to another country.  
[Para. (c) inserted by GN R401/2014]  
[Reg. (1) amended by GN R401/2014]
- (2) (a) An application for such permission shall be made on a form obtainable from the administering officer for this purpose.
- (b) Such form shall -
- (i) be completed by the importer concerned or a person duly authorized to apply on his behalf;
  - (ii) be accompanied by the prescribed fees;  
[Subpara. (ii) amended by GN R678/2001]
  - (iii) in the case of a permission referred to in subregulation (1)(a), be accompanied by samples of each of the components to be used for the blend;
  - (iv) in the case of a permission referred to in subregulation (1)(b), be accompanied by a sample of the liquor product that has been bottled, or has been bottled after blending; and
  - (v) be lodged with the administering officer.
- (c) Two specimens of the labels to be affixed to the containers of such liquor product shall be filed together with the applicable application in terms of subregulation (1).  
[Para. (c) substituted by GN R814/2006]

- (3) A permission for the sale of a liquor product after bottling shall be granted only if the administering officer is satisfied that the liquor product concerned and the labels to be affixed to the containers thereof comply with the requirements of the Act and these regulations.

#### PART 4

#### EXPORTATION OF LIQUOR PRODUCTS

##### 50. Exemptions [17 (1) (b) (ii); 27 (1) (a)]

[\[To index\]](#)

An export certificate shall not be required in respect of a liquor product that -

- (a) forms part of the personal luggage of a person who departs from the Republic;
- (b) is supplied to ships and aircraft in the Republic for use as ship's stores on such ships and aircraft;
- (c) is exported to a country mentioned in [Table 12](#), in the labelled containers in which it will be sold to the general public;  
[Para. (c) substituted by GN R394/95, GN R77/2006 and GN R555/2009]]
- (d) has not been produced and bottled in the Republic.
- (e) forms part of a consignment which does not exceed 30 litres in total.  
[Para. (e) inserted by GN R1038/97 and GN R77/2006]

##### 51. Applications for export certificates [17 (2); 27 (1) (a)]

[\[To index\]](#)

- (1) An application for an export certificate shall be made on a form obtainable from the administering officer for this purpose.
- (1A) In the case of a liquor product intended to be exported to a country requiring a certificate of analysis of such liquor, the applicant must indicate on such form that a certificate of analysis is required  
[Subreg. (1A) inserted by GN R2841/91]
- (2) Such form shall -
  - (a) be completed by the exporter concerned or a person duly authorized to apply on his behalf;
  - (b) be lodged with the administering officer;
  - (c) be accompanied by the prescribed fees;  
[Para. (c) substituted by GN R1376/93 and amended by GN R678/2001]
  - (d) in the case of wine intended for export to a destination in the European Community, be accompanied by an undertaking in a form obtainable from the administering officer for this purpose;  
[Para. (d) substituted by GN R1376/93]
  - (e) in the case of wine referred to in [regulation 52\(7\)\(b\)](#), be accompanied by-
    - (i) a copy of a certificate issued by the board indicating the date of certification and confirming the certification of the wine concerned; or
    - (ii) a copy of the most recent export certificate issued by virtue of a ruling by the board regarding the suitability of the wine concerned; and
    - (iii) the lable of the container of the liquor product concerned; and  
[Para. (e) added by GN R1376/93]
  - (f) in the case of a liquor product referred to in [regulation 52\(7\)\(c\) and \(d\)](#), be accompanied by-
    - (i) a copy of the most recent export certificate issued by virtue of a ruling by the board regarding the suitability of the liquor product concerned; and

- (ii) the label of the container of the liquor product concerned.  
[Para. (f) added by GN R1376/93]
- (3) Subject to the provisions of subregulation (4), separate applications shall be thus lodged in respect of -
  - (a) products produced by the same person, but which differ in container, composition and labelling; and
  - (b) products with the same container, composition and labelling, that are produced by different persons.
- (4) (a) If a person intends to move from the Republic, one application may be submitted by him in respect of all the liquor products forming part of his household or personal effects, provided the application concerned is also accompanied by -
  - (i) an inventory in which full particulars of the liquor products concerned are furnished; and
  - (ii) a written undertaking by the applicant concerned that he will not sell those liquor products outside the Republic.
- (b) The provisions of paragraph (a) shall apply *mutatis mutandis* to -
  - (i) a person intending to export liquor products as a free gift or *bona fide* trade sample, provided the consignment concerned does not consist of more than 100 litres each of liquor products that differ in container, composition and labelling;  
[Subpara. (i) amended by GN R1876/95]
  - (ii) a person who visits the Republic as a *bona fide* tourist, provided the consignment concerned does not exceed 100 litres in total; and
  - (iii) liquor products intended for export for use by a Head of State or diplomatic representative of the Republic.
- (c) If a person intends to export separate consignments of the same liquor product simultaneously, one application may be submitted in respect of all those consignments, provided the liquor product concerned is contained in the labelled containers in which it is to be sold in the country to which it is to be exported.
- (d) If a person intends to export one consignment of liquor products that differ in container, composition and labelling, one application may be submitted in respect of that consignment, provided the consignment concerned does not consist of more than 100 litres in total.  
[Para. (d) inserted by GN R77/2006]
- (5) The bulk container or packing material in which a liquor product is intended to be exported shall be marked in such a manner that it may readily be identified and be associated with the relevant application for an export certificate.

**52. Samples of products intended for export** [17 (2); 27 (1) (a)]

[\[To index\]](#)

- (1) Subject to the provisions of subregulation (7), the administering officer shall for the purposes of the consideration of an application referred to in [regulation 51](#), take a sample of the liquor product concerned.
- (2) Such sample shall-
  - (a) be taken after the consignment of the liquor product concerned has been made up;
  - (b) subject to the provisions of subregulation (3), consist of three separate units of at least 750 ml each of the liquor product concerned;
  - (c) in the case of a liquor product intended to be exported in the labelled containers in which it is to be sold in the country to which it is to be exported, consist of at least one such container;
  - (d) be taken at random from the consignment concerned;

- (e) be taken thus by the applicant concerned or his agent under the supervision of the administering officer, and be suitably sealed; and
  - (f) be identified by affixing labels to the containers of each of the units concerned on which the relevant particulars of the liquor product and the applicant concerned are indicated.  
[Para. (f) amended by GN R2242/94]
- (3) (a) If a liquor product is contained in containers with a capacity of less than 750 ml, a sufficient number of those containers shall be taken to obtain a sample with a total volume of at least 2,25 litres.
- (b) If a liquor product is contained in containers with a capacity of 1,5 litres or more, only two such containers shall be taken as a sample.
- (4) If a liquor product is intended for export in bulk, the applicant concerned shall provide the containers in which the units referred to in subregulation (2)(b) shall be placed.
- (5) The volume or number of containers removed from a consignment of a liquor product during sampling, may be replaced by a corresponding volume or number of containers of the liquor product concerned.
- (6) One unit of each sample shall be analysed by an analyst, and, in the case of wine, a further unit thereof shall be submitted to the board for sensorial judgement as contemplated in [regulation 53\(1\)\(a\)\(ii\)](#).  
[Subreg. (6) substituted by GN R814/2006]
- (7) Subject to the provisions of subregulation (8), a sample of a liquor product needs not be taken -
- (a) in the case of an application for an export certificate made under the circumstances set out in [regulation 51\(4\)](#);
  - (b) (i) in the case of certified sparkling, red or fortified wine in glass containers, where the wine concerned was certified or found to be suitable for export, as the case may be, on the basis of the sensorial judgement by the board of a sample of the wine not more than 18 months before the date of lodging of the application concerned; or  
(ii) in the case of other certified wine in sealed containers, where the wine concerned was certified or found to be suitable for export, as the case may be, on the basis of the sensorial judgement by the board of a sample of the wine not more than 12 months before the date of lodging of the application concerned;  
[Para. (b) substituted by GN R343/2003 and by GN R401/2014]
  - (c) in the case of spirits and vermouth contained in sealed containers, which come from a bottling lot of the same spirit or vermouth, as the case may be -
    - (i) that is also contained in sealed containers;
    - (ii) of which any part was issued with an export certificate not more than 730 days before the date of lodging of the application concerned; and
    - (iii) that is identified to the satisfaction of the administering officer;  
[Para. (c) substituted by GN R814/2006]
  - (d) in the case of liquor products contained in sealed containers not covered by the provisions of paragraphs (b) and (c), which come from a bottling lot of the same liquor product -
    - (i) that is also contained in sealed containers;
    - (ii) of which any part was issued with an export certificate not more than 240 days before the date of lodging of the application concerned; and
    - (iii) that is identified to the satisfaction of the administering officer.  
[Para. (d) substituted by GN R814/2006]  
[Subreg. (7) substituted by GN R1376/93 and amended by GN R951/99]
- (8) Notwithstanding the provisions of subregulation (7) -

- (a) the administering officer may-
  - (i) for the purposes of the consideration of an application referred to in [regulation 51](#), still require that a sample of the liquor product concerned be taken in accordance with the provisions of this regulations; and
  - (ii) for the purposes of an analysis certificate referred to in [regulation 51\(1A\)](#), take a sample of the liquor product concerned.  
[Para. (a) substituted by GN R951/99]
- (b) the board may determine another period in respect of the liquor product concerned if it is of the opinion that such longer or shorter period is justified by the ability of that liquor product to keep.  
[Subreg. (8) added by GN R1376/93]

**53. Issuing of export certificates** [17 (3); 27 (1), (1) (a)]

[\[To index\]](#)

- (1) An export certificate shall-
  - (a) in the case of a product that was sampled in terms of [regulation 52](#), be issued only if -
    - (i) the results of the analysis referred to in [regulation 52\(6\)](#) indicate that the product concerned is a liquor product or, if not, the applicant concerned satisfies the administering officer that such other product may be sold for drinking purposes in the country to which it is to be exported; and
    - (ii) in the case of wine, the board has, on the basis of the sensorial judgement of the sample thereof or on the basis of other considerations determined by the board in consultation with the administering officer, found that wine to be suitable for export; and  
[Subpara. (ii) substituted by GN R77/2006]
  - (b) .....  
[Para. (b) deleted by GN R401/2014]  
[Subreg. (1) amended by GN R394/95 and substituted by GN R1141/97]
- (2) .....  
[Subreg. (2) substituted by GN R1141/97 and deleted by GN R77/2006]
- (3) An export certificate for wine in bulk can be refused if the administering officer is convinced that the applicant concerned -
  - (a) failed or neglected to indicate on the appropriate places on the form mentioned in [Regulation 51](#)-
    - (i) whether the wine concerned is going to be sold as South African wine to the general public;
    - (ii) the complete name, physical business address and postal address of the buyer and bottler of the wine concerned;
    - (iii) to undertake that, in the case of wine referred to in subparagraph (i), to supply to the administering officer one sample of each bottled lot of the wine concerned in the labelled containers in which the wine is going to be sold to the general public;
    - (iv) to undertake that, in the case of wine referred to in subparagraph (i), the applicant will make sure that the wine concerned shall not reveal any unacceptable quality characteristics immediately after it has been bottled; or
    - (v) to undertake that, in the case of certified wine referred to in subparagraph (i), the applicant will make sure that the labels on the containers in which the wine is going to be sold to the general public, shall comply to the requirements of the Wine of Origin Scheme published by Government Notice No. 1434 of 29 June 1990, as amended from time to time;
  - (b) supplied the wrong information as required in paragraph (a)(i) and (ii), in respect of any previous applications for an export certificate;



- (c) failed or neglected to comply with any previous undertakings referred to in paragraph (a)(iii), within 4 months of date of such undertaking; or
- (d) failed or neglected to comply with any previous undertakings referred to in paragraph (a)(iv) or (v).  
[Subreg. (3) added by GN R394/95]

- (4) An export certificate for a product which is packed in the labelled containers in which it is going to be sold to the general public, will only be issued if the labels on those containers comply with the requirements of the Act and the Regulations, or if not, the applicant concerned must satisfy the administering officer that the containers are suitably labelled for sale in the country to which they are to be exported.  
[Subreg. (4) added by GN R394/95]

**54. Export directions** [17 (4); 27 (1) (a)]

[\[To index\]](#)

- (1) Subject to the provisions of subregulation (2) -
  - (a) a product other than wine intended for export in bulk shall be exported within 42 days after the date of issue of the export certificate concerned;
  - (b) wine intended for export in bulk shall be exported within 42 days after the date on which it was found to be suitable for export in terms of regulation 53(1)(a)(ii); and  
[Para. (b) substituted by GN R1376/93]
  - (c) a product intended for export in containers shall be exported within 90 days after the date of issue of the export certificate concerned, or be exported within the remaining part of the applicable period referred to in regulation [52\(7\)\(b\), \(c\)\(ii\) or \(d\)\(ii\)](#), whichever is the shortest.  
[Subreg. (1) substituted by GN R77/2006]
- (2) (a) The administering officer may on written request by the holder of an export certificate, extend the applicable period referred to in subregulation (1) for such period and subject to such conditions as the administering officer may determine.
- (b) Such extension shall be granted only if the request concerned is received by the administering officer before the applicable period referred to in subregulation (1) has expired.
- (3) The holder of an export certificate shall notify the administering officer at least 48 hours before the shipping of a consignment thereunder, of -
  - (a) the date of shipment of that consignment;
  - (b) the address of the premises where that consignment will be loaded for shipping;
  - (c) the format of the containers and the volume of the product in that consignment; and
  - (d) the number and date of issue of the export certificate concerned.
- (4) (a) Such a consignment shall -
  - (i) only be loaded for shipping under the supervision of or in terms of an authority by the administering officer; and
  - (ii) not be loaded unless the export certificate concerned, is available at the point of loading.
- (b) Within 48 hours after such consignment is loaded, the holder of the export certificate concerned, must hand in a statement of details of that consignment to the administering officer on a form which is obtainable from the administering officer for this purpose.  
[Subreg. (4) substituted by GN R2242/94]
- (5) (a) The administering officer may at any time, in order to satisfy himself/herself that the particulars in respect of a consignment corresponds with that of the product specified in the export certificate concerned, obtain a further sample of the particular consignment in the manner as stipulated in [regulation 52](#), before such consignment is loaded for shipping.

- (b) The volume or number of containers which were removed from a consignment of a product during sampling, may be replaced by a corresponding volume or number of containers of the product concerned.  
[Subreg. (5) substituted by GN R2242/94]
- (6) If the administering officer is not satisfied that a consignment corresponds with the particulars of the product referred to in the export certificates concerned -
  - (a) he shall notify the holder of the export certificate concerned in writing of his decision and of the grounds therefor;
  - (b) the holder of the export certificate concerned shall return that certificate to the administering officer within 30 days of the date of such notice; and
  - (c) the consignment concerned shall not be loaded for shipping.  
[Subreg. (6) amended by GN R2242/94]

## PART 5

### MISCELLANEOUS PROVISIONS

#### 55. Authorizations regarding alcoholic products [10 (2), (6); 27 (1) (a)] [\[To index\]](#)

- (1) An application for an authorization in terms of section 10 of the Act shall -
  - (a) be lodged in writing with the administering officer; and
  - (b) be accompanied by the prescribed fees.  
[Para. (b) amended by GN R678/2001]
- (2) (a) The prescribed fees shall annually on or before 30 June be payable to the administering officer in respect of the maintenance of an authority in terms of section 10 of the Act.  
[Para. (a) amended by GN R678/2001]
- (b) Such payment shall be accompanied by a written notice in which the following particulars are furnished:
  - (i) The name and address of the person to whom the authority concerned was granted.
  - (ii) The number and date of the notice in the *Gazette* in which the authority concerned was granted.

#### 56. Control over the receipt, keeping and use of certain substances [27 (1) (b)] [\[To index\]](#)

- (1) No person shall receive, keep or use any sugar, excluding a product of the vine, or a preparation or compound of such sugar, at premises where a liquor product is produced, except under the following circumstances and subject to the following conditions:
  - (a) A separate room or store shall be available at that premises for the keeping of such sugar, preparation or compound.
  - (b) Such sugar, preparation or compound shall immediately after the receipt thereof at that premises be placed in the room or store referred to in paragraph (a).
  - (c) Such room or store shall be locked or secured at all times in order that access thereto can only be obtained by or through -
    - (i) the person in charge of the production of liquor products at the premises concerned; or
    - (ii) a person placed in charge of that room or store by the person referred to in subparagraph (i).
  - (d) Such sugar, preparation or compound shall only be removed, from that room or store for the purposes of the addition thereof to a liquor product in accordance with the provisions of these regulations.

- (e) The person referred to in paragraph (c)(i) or (ii) shall immediately after a quantity of sugar or a preparation of compound thereof has been placed in or removed from that room or store, record the following particulars in a register kept for this purpose:
  - (i) The date and time of receipt or removal of that sugar, preparation or compound.
  - (ii) The name and address of the person from whom that sugar, preparation or compound has been, received, or the purpose for which it has been removed.
  - (iii) A description of the type of sugar, preparation or compound thus received or removed, and an indication of the mass or volume thereof.
- (2) The provisions of subregulation (1) shall not apply to cane sugar received or kept for human consumption, at premises used for the production of a liquor product, provided it is kept where it is customarily utilized for this purpose, and the total mass thus kept does not at any time exceed 25 kg.
- (3) (a) No person shall receive or keep any flavouring or colourant at premises where a liquor product is produced unless that flavouring or colourant may in terms of the provisions of these regulations be added to that liquor product.
- (b) The provisions of subregulation (1) shall apply *mutatis mutandis* to the receipt, keeping and use of a flavouring or colourant under the circumstances referred to in paragraph (a).

**56A. Keeping of records [27(1)(j)]**

[\[To index\]](#)

- (1) From 1 January 2011 a producer, blender or filler of a liquor product other than certified wine, shall record full particulars of all steps in the production, blending or filling process of such a liquor product, including –
  - (a) raw materials, components and substances used;
  - (b) the application of treatments;
  - (c) containers used; and
  - (e) movement between containers or premises.
- (2) Particulars to be recorded in terms of subregulation (1) shall, where applicable, include:
  - (a) The name and address of each supplier of raw materials, components and substances received.
  - (b) If using a contractor to apply treatments, the name and address of such contractor.
  - (c) The nature of treatments applied and of raw materials, components and substances received and used.
  - (d) The volume, quantity or mass, as is normally applicable, of raw materials, components and substances received and used.
  - (e) The potential or actual alcohol content, as the case may be, of raw materials, components and substances received and used.
  - (f) The supplier's batch numbers, lot numbers or other similar applicable means of batch identification of raw materials, components and substances received and used.
  - (g) The dates of delivery by suppliers of raw materials, components and substances received.
  - (h) The dates treatments were applied and raw materials, components and substances were used.
  - (i) The volume, quantity or mass, as is normally applicable, of the product to be treated and of the product the raw materials, components and substances are to be used on.
  - (j) The volume, quantity or mass, as is normally applicable, of the result of the application of treatments and of the result of the usage of raw materials, components and substances.

- (k) The actual alcohol content of the result of the application of treatments and of the result of the usage of raw materials, components and substances.
  - (l) Particulars of any losses incurred in production, blending, filling, treatment or other process.
  - (m) Type, quantity and volume of any container used.
  - (n) A flow chart or other applicable record of the movement of raw materials, components and liquor products between bulk storage containers.
  - (o) Particulars of transporters of bulk raw materials, components and liquor products used, including the registration numbers of the vehicles concerned.
  - (p) Particulars of delivery notes of bulk raw materials, components and liquor products.
  - (q) The results of any analyses of raw materials, components, substances and liquor products.
  - (r) Particulars, including particulars of invoices and of SAWIS 6 certificates, of the disposal, removal or transfer of any raw materials, components, substances and liquor products.
  - (s) Particulars requested in writing by the administering officer.
- (3) Particulars which have to be recorded in terms of this regulation shall be recorded not later than the working day following the working day on which the recordable act concerned took place.
  - (4) Records which have to be kept in terms of this regulation shall be kept and maintained for a period of at least five years.

[Reg. 56A inserted by GN 413/2010]

**57. Analysis of samples** [20 (2); 27 (1) (a)]

[\[To index\]](#)

Samples shall be analysed using the methods of analysis -

- (a) recognised by the General Assembly of the International Vine and Wine Office and published by that Office; or
- (b) where an appropriate method of analysis does not appear among those referred to in paragraph (a), a method of analysis complying with the standards recommended by the International Organisation for Standardisation; or
- (c) in the absence of either of the methods referred to in paragraphs (a) and (b), and by reason of its accuracy, repeatability and reproducibility, a method of analysis determined by the administering officer.

[Reg. 57 substituted by GN R814/2006]

**58. Appeals** [22; 27 (1) (a)]

[\[To index\]](#)

- (1) An appeal in terms of section 22 of the Act shall -
  - (a) be in the form of an affidavit;
  - (b) contain full particulars of the decision or direction against which is appealed;
  - (c) indicate the grounds on which the appeal is based;
  - (d) be lodged with the Director-General;
  - (e) be thus lodged within 90 days after the date on which the appellant concerned has been notified in writing of that decision or direction; and
  - (f) be accompanied by the prescribed fees.

[Para. (f) amended by GN R678/2001]

- (2) An appellant and the administering officer or the board, as the case may be, shall, when requested thereto in writing by the Director-General, in writing and within the period specified in that request, nominate the persons who in terms of section 22(3)(a)(ii) of the Act shall serve on the appeal board concerned.

**59. Offences and penalties [27 (3)]**

[\[To index\]](#)

Any person who contravenes or fails to comply with any provision of regulation [2](#), [39\(1\)](#), [41](#), [56\(1\)](#), [56\(3\)](#), [56A](#) or [60A](#) shall be guilty of an offence and on conviction liable to a fine not exceeding R2 000 or to imprisonment for a period not exceeding six months, or to both that fine and that imprisonment.

[Reg. 59 amended by GN R2593/92 and substituted by GN R1038/97, GN R171/2008 and GN R413/2010]

**60. Permissible tolerances [27 (1) (l)]**

[\[To index\]](#)

A tolerance to the extent specified in column 2 of [Table 13](#) is permitted in respect of a requirement prescribed in these regulations with regard to an element specified in column 1 of the said Table opposite thereto.

[Reg. 60 inserted by GN R838/91]

**60A. Prohibition of lead coatings**

[\[To index\]](#)

No person may coat the seal of a container of any product to which the Act applies with any substance or material which is made of lead or which contains lead.

[Reg. 60A inserted by GN R1038/97]

**61. Payment of fees**

[\[To index\]](#)

- (1) Postage on and delivery of any application, notice, document or appeal which is submitted in terms of these regulations, as well as on or of anything else pertaining thereto, shall be prepaid.
- (2) Any amount which is payable in terms of these regulations shall be paid by cheque, postal order or money order made out in favour of the Director-General: Agriculture, and be forwarded or delivered to the administering officer referred to in [regulation 62\(1\)](#): Provided that if such amount is delivered by hand, it may be paid in cash.
- (3) Any amount which is payable in terms of Part 2, 3, 4 and 5 of these regulations, shall be paid within 30 days of the date on which a statement reflecting the amount due, was issued to the person by whom such amount is payable.
- (4) If a person fails or refuses to pay the amount reflected in a statement referred to in subregulation (3), within the period permitted under that subregulation-
  - (a) such amount shall become immediately payable together with interest thereon, calculated from the date of issue of the statement concerned and at a rate determined in terms of section 26 of the Exchequer Act, 1975 (Act No. 66 of 1975);
  - (b) the administering officer shall suspend all services of the person concerned and the issuing of certificates or other documentation in terms of regulation 40, 43, 46, 47, 48, 49, 51 and 55 to such person, until the amount referred to in paragraph (a) is paid by him in full.
- (5) Notwithstanding the provisions of subregulation (3), the administering officer may require that a person in respect of whom services have once been suspended in terms of subregulation (4)(b), shall pay the applicable amounts which are payable in terms of Part 2, 3, 4 and 5 of these regulations when submitting the relevant applications.
- (6) Subject to the provisions of section 27(1)(k) of the Act, an amount which has been paid in terms of these regulations, shall not be repayable.

[Reg. 61 added by GN R2593/92]

**62. Addresses for submission of documents**

[\[To index\]](#)

- (1) Any application, notice and document, as well as anything else pertaining thereto, which are required to be submitted to the administering officer in terms of these regulations shall -

- (a) when forwarded by post, be addressed to the Administering Officer (Act No. 60 of 1989), Directorate: Food Safety and Quality Assurance, Division: Liquor Products, Private Bag X5015, STELLENBOSCH, 7599; and

[Para (a) substituted by GN R525/2012]

- (b) when forwarded to rail or delivered by hand be delivered to -

The Administering Officer (Act No. 60 of 1989)  
Directorate: Food Safety and Quality Assurance, Division: Liquor products  
Plant Quarantine Station  
Polkadraai Road  
STELLENBOSCH 7600.

[Para. (a) substituted by GN R525/2012]

[Reg. 62 added by GN R2593/92]

TABLE 1/TABEL 1

**GRAPE CULTIVARS WHICH MAY BE USED FOR THE PRODUCTION OF WINE  
DRUIFCULTIVARS WAT VIR DIE PRODUKSIE VAN WYN GEBRUIK MAG WORD**

**[Reg. 2]**

Alicante Bouschet (Henri Bouschet)	Grasa de Cotnari	Pinotage
Alvarinho (Albariño)	Grenache (Rooi/Red Grenache; Grenache noir)	Pinot blanc (Weissburgunder)
Auxerrois	Grenache blanc (Wit/White Grenache)	Pinot gris (Pinot grigio)
Barbarossa	Grenache gris	Pinot noir
Barbera	Grüner Veltliner	Pontak (Pontac; Teinturier male)
Barlinka	Harslevelü	Raisin blanc (Gros Vert)
Bastardo do Castello	Irsai Olivier (Irsay Oliver)	Riesling** (Weisser Riesling; Ryn Riesling; Rhine Riesling)
Bastardo do Menudo	Kanaän (Belies; Canaän)	Roobernet
Bourboulenc	Kerner	Roussanne
Bukettraube	Kristal	Ruby Cabernet
Cabernet franc	Malbec	Sangiovese
Cabernet Sauvignon	Marsanne	Sauvignon blanc (Blanc Fumé; Fumé blanc)
Carignan	Merbein Seedless	Schönburger
Carmenère	Merlot	Sémillon (Groendruif)
Ceresa	Meunier (Pinot Meunier)	Shiraz (Syrah)
Chardonnay	Morio Muscat (Muscat; Moscato)	Souzão
Chenel	Mourisco tinto	Sultana (Sultanina; Thompson's Seedless)
Chenin blanc (Steen)	Mourvèdre (Mataro; Monastrell; Monastrel)	Sylvaner
Cinsaut	Müller-Thurgau	Tannat
Cinsaut blanc	Muscat d'Alexandrie (Hanepoot; Muscat; Moscato)	Tempranillo (Tinta Roriz)
Cinsaut gris	Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Therona
Clairette blanche	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Tinta Amarella (Tinta Amarela; Trincadeira; Trincadeira Preta)
Colombar (Colombard)	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Tinta Barocca
Colomino	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Tinta Francisca
Cornifesto	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Touriga Franca
Counoise	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Touriga Nacional
Crouchen (Riesling*; Cape Riesling; Kaapse Riesling)	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Ugni blanc (Trebiano)
Donzellinho do Castello	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Verdelho
Donzellinho do Gallego	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Vermentino
Durif (Petite Sirah; Petite Syrah)	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Villard blanc
Emerald Riesling	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Viognier
Erlihane	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Viura
Ferdinand de Lesseps	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Weldra
Fernão Pires	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Zanthe Korinthe
Furmint	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	Zinfandel (Primitivo)
Gamay noir	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	
Gewürztraminer	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	
Grachen	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	
Graciano	Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato)***	

\*This name (Riesling) may only be used for wine produced from the Crouchen grape cultivar until, and inclusive of, the 2009 grape harvest.

\*\*This name (Riesling), may only be used for wine produced from the Weisser Riesling/ Rhine Riesling grape cultivar as from the 2010 grape harvest.

\*\*\***Note for information purposes only:** The name "Muscat de Frontignan" is a protected geographical indication in the territory of the European Union and may not be used on South African wine exported to that territory.

[Table 1 amended by GN R838/91, GN R2593/92, GN R1876/95, GN R1038/97, GN R1078/98 and GN R21/2001, substituted by GN R343/2003, amended by GN R77/2006, substituted by GN R814/2006, GN R555/2009 and GN R413/2010 and amended by GN R525/2012, GN R401/2014, GN R5/2018, GN R274/2019 and GN R736/2021]

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**TABLE 2**

**CLASSES FOR WINE AND SPECIFIC REQUIREMENTS FOR CLASSES**

[\[Reg. 4; 5\]](#)

<b>Class</b>	<b>Specific requirements</b>
<b>1</b>	<b>2</b>
1. Extra dry wine	The residual sugar content of the product shall not exceed 2,5 gram per litre.
2. Dry wine	The residual sugar content of the product shall not exceed 5,0 gram per litre, or not exceed 9,0 gram per litre if the total acidity expressed as gram of tartaric acid per litre is not more than 2 gram below the residual sugar content.
3. Semi-dry or Medium dry wine	The residual sugar content of the product shall be more than 5,0 gram per litre, but not exceed 12,0 gram per litre, or not exceed 18,0 gram per litre if the total acidity expressed as gram of tartaric acid per litre is not more than 10 gram below the residual sugar content.
4. Semi-sweet or Medium sweet wine	The residual sugar content of the product shall be more than 5,0 gram per litre, but less than 30,0 gram per litre.
5. Late harvest wine	<ol style="list-style-type: none"> <li>1. The alcohol content of the product shall be at least 10,0 per cent, but it shall not contain added spirit.</li> <li>2. The residual sugar content of the product shall be at least 20,0 gram per litre.</li> <li>3. The residual sugar content of the product may exceed 30,0 gram per litre.</li> </ol>
6. Special late harvest wine	<ol style="list-style-type: none"> <li>1. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 22 degrees Balling.</li> <li>2. Such must shall not be dehydrated or otherwise concentrated.</li> <li>3. No sweetening agent shall be added to such must.</li> <li>4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must.</li> <li>5. No sweetening agent shall be added to the product.</li> <li>6. The alcohol content of the product shall be at least 11,0 per cent, but it shall not contain added spirit.</li> <li>7. The product shall have a sugar-free extract of at least 19,0 gram per litre.</li> <li>8. The product shall possess the character which is distinctive of wine produced from grapes which were harvested at the full-ripe stage.</li> <li>9. The product may only be sold if it has been certified.</li> <li>10. The residual sugar content of the product may exceed 30,0 gram per litre.</li> </ol>
7. Noble late harvest wine.	<ol style="list-style-type: none"> <li>1. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 28 degrees Balling.</li> <li>2. Such must shall not be dehydrated or otherwise concentrated.</li> <li>3. No sweetening agent shall be added to such must.</li> <li>4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must.</li> <li>5. No sweetening agent shall be added to the product.</li> <li>6. The product shall not contain added spirit.</li> <li>7. The residual sugar content of the product shall be more than 50,0 gram per litre.</li> <li>8. The product shall have a sugar-free extract of at least 30,0 gram per litre.</li> <li>9. The volatile acid content of the product shall not exceed 1,8 gram per litre.</li> <li>10. The product may only be sold if it has been certified.</li> </ol>



Class	Specific requirements
1	2
7A. Wine from naturally dried grapes	<ol style="list-style-type: none"> <li>1. The product shall be produced from naturally dried grapes</li> <li>2. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 28 degrees Balling.</li> <li>3. Only a pure culture of yeasts or bacteria may be added to the must of such a batch of dried grapes.</li> <li>4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must.</li> <li>5. No sweetening agent shall be added to the product.</li> <li>6. The product shall not contain added spirit.</li> <li>7. The residual sugar content of the product may exceed 30,0 gram per litre.</li> <li>8. The volatile acid content of the product shall not exceed 1,8 gram per litre.</li> <li>9. The actual and potential alcohol content by volume of the product shall together amount to not less than 16,0 per cent.</li> <li>10. The product shall not be a special late harvest wine or a noble late harvest wine.</li> <li>11. The product may be sold only if it has been certified.</li> </ol>
8. Sweet natural wine	<ol style="list-style-type: none"> <li>1. The product shall not contain added spirit.</li> <li>2. The residual sugar content of the product shall be more than 20,0 gram per litre.</li> <li>3. The residual sugar content of the product may exceed 30,0 gram per litre.</li> </ol>
8a. Skin macerated white	<ol style="list-style-type: none"> <li>1. The product shall be be fermented and macerated on its skins for at least 96 hours.</li> <li>2. The product shall complete malolactic fermentation.</li> <li>3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>4. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>5. The product shall be anywhere from light golden to deep orange in colour.</li> <li>6. The product may only be sold if it has been certified.</li> </ol>
8b. Extended barrel aged white/gris	<ol style="list-style-type: none"> <li>1. The product shall be produced from white or "gris" grape cultivars.</li> <li>2. The product shall be matured in oaken casks for at least 2 years.</li> <li>3. The sulphur dioxide content of the product shall not exceed 80,0 milligram per litre.</li> <li>4. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>5. The product shall complete malolactic fermentation.</li> <li>6. The product shall exhibit a nutty, oxidative character.</li> <li>7. The product shall be anywhere from light golden, to deep golden, to amber in colour.</li> <li>8. The product shall be certified and sold as a vintage wine.</li> </ol>
8c. Natural pale / Non-fortified pale	<ol style="list-style-type: none"> <li>1. The product shall not contain added spirit.</li> <li>2. The product shall be produced from white grape cultivars.</li> <li>3. The product shall be matured in oaken casks, under a film of flor yeast, for at least 2 years.</li> <li>4. The alcohol content of the product shall be at least 12,0 per cent, but not more than 15,0 per cent.</li> <li>5. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>6. The product shall complete malolactic fermentation.</li> <li>7. The product shall have a delicate flavour suggestive of almonds.</li> <li>8. The product shall have a discernible flor yeast and wood character.</li> <li>9. The product shall be anywhere from pale, to straw, to pale golden in colour.</li> <li>10. The product may only be sold if it has been certified.</li> </ol>
8d. Methode ancestrale	<ol style="list-style-type: none"> <li>1. The product shall be made from fermenting must.</li> <li>2. Further fermentation shall occur solely in the bottle in which the product is to be sold.</li> <li>3. No sweetening agent shall be added to the product.</li> </ol>

Class	Specific requirements
1	2
	<ol style="list-style-type: none"> <li>4. The carbon dioxide in the bottle in which the product is to be sold shall originate solely from the alcoholic fermentation.</li> <li>5. The pressure in the bottle in which the product is sold shall be at least 75 kPa.</li> <li>6. The product may only be sold if it has been certified.</li> </ol>
8e. Alternative white / rosé / red	<ol style="list-style-type: none"> <li>1. The product shall complete malolactic fermentation.</li> <li>2. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>4. In the case of a white wine, the product shall be anywhere from light gold to amber in colour.</li> <li>5. In the case of a rosé wine, the product shall have the colour that is distinctive of a rosé wine.</li> <li>6. In the case of a red wine, the product shall be anywhere from light red to deep red or purple in colour.</li> <li>7. The product may only be sold if it has been certified.</li> </ol>
8f. Low alcohol wine	<ol style="list-style-type: none"> <li>1. The alcohol content of the product shall be more than 0.5 per cent, but shall not exceed 4.5 per cent.</li> <li>2. The product shall not also claim to be one of the classes in this table, which must be certified.</li> <li>3. The product may lay claim to cultivar or vintage year if, before the removal of any alcohol, it was provisionally approved as such in terms of section 25 the scheme: Provided that such product need not be sensorially evaluated in terms of the scheme and shall not carry a seal or mark referred to in section 26 of the scheme.</li> </ol>
8g. Spirit-barrel-aged wine	The product shall be matured for at least 3 months in a barrel previously used to age a spirit.
9. Perlé wine	The pressure in a container in which the product is sold shall be at least 75 kPa, but not exceed 300 kPa.
10. Sparkling wine	See <a href="#">note 1</a> .
10a. Brut nature sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be less than 3,0 gram per litre.</li> <li>2. The product shall also be a sparkling wine according to the traditional method.</li> <li>3. No sugar shall be added to the product after the second alcoholic fermentation.</li> <li>4. See <a href="#">notes 1</a> and <a href="#">2</a>.</li> </ol>
10b. Extra brut sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be less than 6,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
10c. Brut sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be less than 12,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
11. Extra dry sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be more than 12,0 gram per litre, but less than 17,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
12. Dry sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be more than 17,0 gram per litre, but less than 32,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
13. Semi-sweet sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be more than 32,0 gram per litre, but less than 50,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
14. Sweet sparkling wine	<ol style="list-style-type: none"> <li>1. The residual sugar content of the product shall be more than 50,0 gram per litre.</li> <li>2. See <a href="#">note 1</a>.</li> </ol>
15. Tank fermented sparkling wine	<ol style="list-style-type: none"> <li>1. The combined duration of the second alcoholic fermentation and the period during which the product lies on the lees shall - <ol style="list-style-type: none"> <li>(a) be at least 30 days where, in accordance with generally accepted cellar practices, agitators are used in the tank in which it is produced; and</li> <li>(b) be at least 80 days where it is produced in a sealed tank.</li> </ol> </li> </ol>

Class	Specific requirements
1	2
	2. The carbon dioxide in the tank in which the product is produced shall originate solely from the second alcoholic fermentation. 3. See <a href="#">notes 1</a> and <a href="#">2</a> .
16. Bottle-fermented sparkling wine	1. The second alcoholic fermentation shall occur solely in a bottle. 2. The duration of fermentation in the bottle, including the period during which the product lies on the lees, shall be at least 60 days. 3. The total duration of the production process including the period of maturation, shall be at least nine months calculated from the commencement or the second alcoholic fermentation. 4. The separation of the lees shall be done by means of the transverse filtration method with the application of counter pressure, or by means of “degorgement”. 5. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 6. See <a href="#">notes 1</a> and <a href="#">2</a> .
17. Sparkling wine according to the traditional method	1. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold. 2. The product shall remain in contact with the lees in such bottle for a continuous period of at least nine months calculated from the commencement of the second alcoholic fermentation. 3. The separation of the lees shall be done by means of “degorgement”. 4. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 5. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 1 and 2 above. 6. See <a href="#">notes 1</a> and <a href="#">2</a> .
18. Blanc de noir wine	1. The product shall have the colour that is distinctive of a blanc de noir wine. 2. The product may only be sold if it has been certified.
19. Rosé wine	The product shall have the colour that is distinctive of a rosé wine.
20. Dessert wine	See <a href="#">note 3</a> .
20a. Sun wine	1. The product shall be produced from white grape cultivars. 2. The product shall be anywhere from pale gold to deep gold in colour. 3. The product shall exhibit a maderized character. 4. The product shall be certified and sold as a vintage wine. 5. See <a href="#">note 3</a> .
21. Cape white	1. The product shall be produced from non-muscat white varieties. 2. The product shall be matured in oaken casks for at least 6 months. 3. See <a href="#">notes 3</a> and <a href="#">4</a> .
21a. Cape pink	1. The product shall be produced from non-muscat varieties. 2. The product shall be matured for at least 6 months. 3. The product shall be pink in colour, with or without a brown hue. 4. See <a href="#">notes 3</a> and <a href="#">4</a> .
22. Cape ruby	1. The product shall be a blend of young, full-bodied and fruity fortified wines. 2. At least 50 per cent of the fortified wines used in the product shall be matured for at least 6 months in oaken casks or in tanks. 3. The fortified wines used in the product shall be matured in oaken casks or in tanks for not more than 3 years. 4. See <a href="#">notes 3</a> and <a href="#">4</a> .
23. Cape tawny	1. At least 80 per cent of the product shall be matured in oaken casks. 2. The product shall be tawny in colour. 3. The product shall have a smooth, slightly nutty flavour. 4. See <a href="#">notes 3</a> and <a href="#">4</a> .
24. Cape dated tawny	The product shall be a tawny as specified in item 23, of a single vintage year.

Class	Specific requirements
1	2
25. Cape late bottled vintage	<ol style="list-style-type: none"> <li>1. The product shall be matured, in oaken casks or in the bottle, for at least 3 years.</li> <li>2. The product shall be matured in oaken casks for at least 2 years.</li> <li>3. At least 85 per cent of the product shall be of a single vintage year.</li> <li>4. The product shall be certified and sold as a vintage wine.</li> <li>5. The product shall be full-bodied and dark with signs of going tawny in colour.</li> <li>6. See <a href="#">notes 3</a> and <a href="#">4</a>.</li> </ol>
26. Cape vintage	<ol style="list-style-type: none"> <li>1. The product shall be matured in oaken casks or tanks for at least 1 year.</li> <li>2. The product shall be full-bodied and dark.</li> <li>3. The product shall be certified and sold as a vintage wine.</li> <li>4. The product shall only be sold in glass containers.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">4</a>.</li> </ol>
27. Fino	<ol style="list-style-type: none"> <li>1. The product shall be from pale, to straw to pale-golden in colour.</li> <li>2. The product shall have a delicate flavour suggestive of almonds.</li> <li>3. The product shall have a discernible flor yeast and wood character.</li> <li>4. The residual sugar content of the product shall not exceed 20,0 gram per litre.</li> <li>5. The product may be called "Extra dry fino" if:               <ol style="list-style-type: none"> <li>(a) The residual sugar content of the product does not exceed 5,0 gram per litre; and</li> <li>(b) The alcohol content of the product is not more than 16 per cent.</li> </ol> </li> <li>6. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
28. Amontillado	<ol style="list-style-type: none"> <li>1. The product shall be from pale-golden to amber in colour.</li> <li>2. The product shall have a flavour suggestive of hazelnuts.</li> <li>3. The product shall have a discernible flor yeast and wood character.</li> <li>4. The alcohol content of the product shall be at least 16 per cent.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
29. Oloroso	<ol style="list-style-type: none"> <li>1. The product shall be from amber to mahogany in colour.</li> <li>2. The product shall have rich, nutty flavours.</li> <li>3. The product shall have a discernible flor yeast or wood character.</li> <li>4. The residual sugar content of the product shall be at least 50,0 gram per litre.</li> <li>5. The alcohol content of the product shall be at least 16 per cent.</li> <li>6. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
30. Pale dry	<ol style="list-style-type: none"> <li>1. The product shall be from pale, to straw to pale-golden in colour.</li> <li>2. The product shall have a discernible flor yeast and wood character.</li> <li>3. The residual sugar content of the product shall not be more than 30,0 gram per litre.</li> <li>4. The alcohol content of the product shall be at least 16 per cent.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
31. Pale cream	<ol style="list-style-type: none"> <li>1. The product shall be from pale, to straw to pale-golden in colour.</li> <li>2. The product shall have a discernible flor yeast and wood character.</li> <li>3. The residual sugar content of the product shall be between 30,0 and 80,0 gram per litre.</li> <li>4. The alcohol content of the product shall be at least 16 per cent.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
32. Medium cream	<ol style="list-style-type: none"> <li>1. The product shall be from golden to amber in colour.</li> <li>2. The product shall have a discernible wood character.</li> <li>3. The residual sugar content of the product shall be between 80,0 and 115,0 gram per litre.</li> <li>4. The alcohol content of the product shall be at least 16 per cent.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>
33. Full cream	<ol style="list-style-type: none"> <li>1. The product shall be from amber to mahogany in colour.</li> <li>2. The product shall have a discernible wood character.</li> <li>3. The residual sugar content of the product shall be at least 115,0 gram per litre.</li> <li>4. The alcohol content of the product shall be at least 16 per cent.</li> <li>5. See <a href="#">notes 3</a> and <a href="#">5</a>.</li> </ol>

Class	Specific requirements
1	2
34. Old brown	<ol style="list-style-type: none"> <li>1. The product shall be amber in colour.</li> <li>2. The product shall have a discernible nut or muscat character.</li> <li>3. The product shall have an aldehyde content of at least 80,0 milligram per litre.</li> <li>4. The residual sugar content of the product shall be at least 100,0 gram per litre.</li> <li>5. The alcohol content of the product shall be at least 16 per cent.</li> <li>6. The product may only be sweetened with concentrated must, or with fortified wine with a residual sugar content of at least 180,0 gram per litre.</li> <li>7. See <a href="#">note 3</a>.</li> </ol>

### Notes

1. (a) The pressure in a container in which the product is sold shall be more than 300 kPa.  
(b) The product shall not also be wine of a class specified in [item 1, 2, 3 or 4](#).
2. (a) Written notice of the intended initiation of the second alcoholic fermentation shall be furnished to the administering officer to reach him at least three working days beforehand.  
(b) Full records of all processes in connection with the production of the product shall be kept to the satisfaction of the administering officer.
3. (a) The product shall be a fortified wine.  
(b) If the expressions "extra dry", "dry", "semi-dry", "semi-sweet" and "sweet" is used in connection with the sale of the product, the requirements relating to residual sugar content for the products specified in [items 1, 2, 3, 4, 11, 12, 13](#) and [14](#) shall not apply.
4. (a) The product shall have the character that is distinctive of the South African wine known or previously known as "port".  
(b) The product may only be sold if it has been certified.
5. (1) The product shall be produced by:
  - (a) Maturing unsweetened fortified wine under a film of flor yeast in oaken casks with a capacity of not more than 500 litres, for a period of not less than 3 years: Provided that for medium cream and full cream maturation need not take place under a film of flor yeast.
  - (b) Thereafter the matured unsweetened fortified wine shall be further fortified or bottled or shall -
    - (i) before or after further fortification and before further maturation or bottling, be blended and sweetened with another fortified wine with a residual sugar content of at least 180 gram per litre, which has been matured in oaken casks for at least 3 years: Provided that such other fortified wine may only be sweetened before such maturation in oaken casks; or
    - (ii) before or after further fortification, be transferred as "criadera wine" to a solera system described in [subnote \(3\)](#).
- (2) The expression "criadera" may only be used in connection with the sale of the product if the provisions of subnote (1)(a) were complied with.
- (3) The expression "solera" may only be used in connection with the sale of the product if it was produced by using the following system:
  - (a) Subject to the provisions of [subnote \(4\)](#), oaken casks shall be arranged in a vertical system, at least 3 oaken casks high.
  - (b) To establish the system:

- (i) All the rows of oaken casks in the system shall be filled with criadera wine referred to in [subnote \(1\)\(b\)\(ii\)](#).
  - (ii) After at least 1 year from date of initial filling, no more than 50 per cent of the wine in the bottom row of oaken casks shall be drawn off.
  - (iii) After drawing off the wine as referred to in subparagraph (ii), the bottom row of oaken casks shall be fully topped up with wine from the second row of oaken casks, which in turn shall be fully topped up with wine from the third row of oaken casks, and so on to the last row of oaken casks, which shall be fully topped up with criadera wine referred to in [subnote \(1\)\(b\)\(ii\)](#).
  - (iv) After at least 1 year from the date of drawing off referred to in subparagraph (ii), the process as set out in subparagraphs (ii) and (iii) shall be repeated, and so on each year until the bottom row of oaken casks have been annually topped up at least 3 times.
  - (v) Wine drawn off during the establishment phase of the system shall be further fortified or bottled or handled as set out in [subnote \(1\)\(b\)\(i\)](#).
  - (vi) The expression "solera" may not be used in connection with the sale of wine drawn off during the establishment phase of the system.
- (c) Once established, the system shall be used as follows:
- (i) After at least 1 year from the date of last topping up of the bottom row of oaken casks during the establishment phase, wine may be drawn off from that bottom row of oaken casks.
  - (ii) The bottom row of oaken casks in the system shall never be emptied during a 6 month period, of the wine initially drawn off in that 6 month period.
  - (iii) Each time after drawing off wine, the bottom row of oaken casks shall be fully topped up with wine from the second row of oaken casks, which in turn shall be fully topped up with wine from the third row of oaken casks, and so on to the last row of oaken casks, which shall be fully topped up with criadera wine referred to in [subnote \(1\)\(b\)\(ii\)](#).
  - (iv) Wine drawn off shall be further fortified or bottled or handled as set out in [subnote \(1\)\(b\)\(i\)](#).
- (4) Notwithstanding the provisions of subnote (3), a system need not be vertical: Provided that all the other provisions of that subnote shall apply *mutatis mutandis* to such a system.
- (5) The product shall have the character that is distinctive of the South African wine known or previously known as "sherry".
- (6) The product may only be sold if it has been certified.

[Table 2 amended by GN R3152/92, GN R833/98, GN R21/2001, GN R343/2003, GN R77/2006, substituted by GN R814/2006 and amended by GN R555/2009, GN R413/2010, GN R525/2012, GN R410/2014, GN R274/2019 and GN R736/2021]

TABLE 3

**CLASSES FOR ALCOHOLIC FRUIT BEVERAGES AND FRUIT AND ALCOHOL REQUIREMENTS FOR CLASSES**

[\[Reg. 6; 8\]](#)

Klas Class	Soort vrugte waarvan vrugtesap afkomstig moet wees Kind of fruit from which fruit juice shall be derived	Alkoholinhoud Alcohol content	
		Minimum %	Maksimum Maximum %
1	2	3	
1. Alkoholiese appeldrank/ Alcoholic apple beverage	Appels/Apples	2,5	15,0
2. Alkoholiese peerdrink/Alcoholic pear beverage	Pere/Pears	2,5	15,0
3. Ongespesifiseerde alkoholiese vrugtedrank/ Unspecified alcoholic fruit beverage	Enige soort of kombinasie vrugte, insluitende druive/Any kind or combination of fruit, including grapes	2,5	15,0
4. Gefortifiseerde appeldrank/ Fortified apple beverage	Appels/Apples	15,0	23,0
5. Gefortifiseerde peerdrink/ Fortified pear beverage	Pere/Pears	15,0	23,0

[Table 3 amended by GN R2593/92 and substituted by GN R814/2006]

[\[To index\]](#)

TABLE 4

**CLASSES OF AND REQUIREMENTS FOR GRAPE-BASED LIQUORS**

[\[Reg. 26; 27\]](#)

Class	Manner of production	Alcohol content	
		Minimum %	Maximum %
1	2	3	
1. Vermouth	The product shall be produced by the addition of herbs or natural extracts of herbs to wine in such a manner that the product has the properties which are generally characteristic of vermouth.	15,0	22,0
2. Cocktail	<ol style="list-style-type: none"> <li>1. The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or extracts thereof, flavourings that are nature-identical or egg, to wine in such a manner that the product has a distinctive taste and aroma which differs from that of wine or a class of wine.</li> <li>2. The wine used in the preparation of a cocktail shall comprise at least 50 per cent of the finished product.</li> <li>3. A cocktail, which contains a dairy product and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015.</li> <li>4. A cocktail, which does not comply with the provisions of paragraph 2 and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015.</li> </ol>	2,5	23,0

Class	Manner of production	Alcohol content	
		Minimum %	Maximum %
1	2	3	
3. Flavoured grape liquor	The product shall be produced by the addition of flavourings of vegetable origin or extracts thereof, or flavourings which are nature-identical to wine: Provided that - (a) such flavourings shall not constitute more than 10,0 per cent of the volume of the final product; and (b) the product shall have a distinctive taste and aroma which differs from that of wine or a class of wine or spirit.	2,5	15,0
4. Grape liquor	The product shall consist of wine of which the alcohol content has been reduced.	more than 0,5	6,5

[Table 4 amended by GN R2593/92 and GN R77/2006, substituted by GN R814/2006, amended by GN R401/2014 and GN R736/2021]

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**TABLE 5**

**CLASSES OF AND REQUIREMENTS FOR SPIRIT-BASED LIQUORS**

[\[Reg. 28; 29\]](#)

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
1. Liqueur	The product shall be produced by – (a) macerating fresh or dried fruit, or peels thereof, or aromatic plants, or leaves, herbs, roots or seeds in a spirit; (b) adding flavourings of vegetable origin or extracts thereof, or herbs or natural extracts of herbs or egg, to a spirit; or (c) redistilling of the product obtained in terms of paragraph (a) or (b), and thereafter adding thereto a syrup containing honey or sugar derived from cane or grain, and, if applicable, colourant.	15,0	*
2. Spirit cocktail	The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or flavourings which are nature-identical, egg or milk, and sugar derived from cane or grain to a spirit.	24,0	*
3. Cream liqueur	The product shall be produced by the addition of a dairy product to a spirit, to the extent specified in <a href="#">Table 6</a>	15,0	*
4. Spirit cooler	The product shall be produced by adding a soft drink, fruit juice or water to a spirit.	2,5	15,0
5. Bitter-tasting spirit-based drink / Bitters	The product shall have a predominantly bitter taste produced by adding flavourings of plant origin or nature-identical flavourings to a spirit.	15,0	*

[Table 5 amended by GN R2791/92, substituted by GN R814/2006 and amended by GN R401/2014, GN R5/2018 and GN R274/2019]



TABLE 6

## SUBSTANCES WHICH MAY BE ADDED TO LIQUOR PRODUCTS

[\[Reg. 30\]](#)

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Acacia / Arabic gum	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor.	This substance may only be added after completion or termination of alcoholic fermentation.
Acetic acid	alcoholic fruit beverage, spirit-based liquor	
Agar-agar / Agar	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Ammonia	wine	
Ammonium bisulphite	wine	
Ammonium phosphate	wine	
Ammonium sulphate	wine; alcoholic fruit beverage	
Ammonium sulphide	wine	
Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 300mg/l of this substance.
Argon	wine	
Ascorbic acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall, in the case of wine and a grape-based liquor, not contain more than 150mg/l of this substance.
Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Beetroot red or Betanin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/l of this substance.
Bentonite	All types and classes (excluding mampoer)	
Benzoic acid	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of caffeine from this and other substances -</p> <p>a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content";</p> <p>b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine"; and</p> <p>c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".</p>
Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Calcium carbonate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Calcium citrate	alcoholic fruit beverage;	
Calcium disodium ethylene diamine tetra-acetate (calcium disodium EDTA)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 25mg/l of this substance.
Calcium hydroxide	wine; grape-based liquor	
Calcium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Capsanthin or capsorubine or paprika extract	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Caramel (I - plain; II - caustic sulphite process; III - ammonia process; IV - ammonia sulphite process)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding grape spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor	<p>1. When using Caramel III or IV, the final product shall not contain more than:</p> <p>a) 1000mg/l in the case of an alcoholic fruit beverage; and</p> <p>b) 50000mg/l in the case of a grape-based liquor, spirit-based liquor and spirits.</p> <p>2. In the case of wine this substance may only be used if:</p> <p>a) it has not been manufactured by the ammonia process and</p> <p>b) it does not contain more than 200mg/kg of 4-methyl imidazole.</p>
Carbon dioxide	wine (excluding noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; spirits (excluding mampoer)	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Carotines (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Carrageenan	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Casein	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Charcoal	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor	
Chemically modified starches (chemically and enzymatically derived)	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Chitin-glucan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
Chitosan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
Chlorophyll C.I. 75810	grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/l of this substance.
Citrates of potassium, calcium and sodium	alcoholic fruit beverage	
Citric acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Cochineal, Carminic acid or Carmine C.I. 75470	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor.	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Concentrated must	wine (excluding special late harvest wine, wine from naturally dried grapes and noble late harvest wine); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	<p>1. In unreconstituted form, this substance may -</p> <ul style="list-style-type: none"> <li>a) in the case of wine of the classes specified in items 27 to 34 of Table 2, be added only as allowed in that Table;</li> <li>b) in the case of other wine, be added before or during alcoholic fermentation and on condition that - <ul style="list-style-type: none"> <li>(i) the volume of the must to which it is added may not increase by more than 5 per cent as a result of such addition; and</li> <li>(ii) the total (actual plus potential) alcohol content of the final product may not increase by more than 2 per cent as a result of such addition;</li> </ul> </li> <li>c) otherwise, only be added after completion or termination of alcoholic fermentation; and</li> <li>d) in the case of the spirits specified in column 2, only be added to such extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.</li> </ul> <p>2. In reconstituted form, this substance may -</p> <ul style="list-style-type: none"> <li>a) only be added to wine or a grape-based liquor, either before, during or after alcoholic fermentation;</li> <li>b) in the case of wine, only be added to wine not intended for certification and on condition that - <ul style="list-style-type: none"> <li>(i) it shall not be reconstituted to below 20 degrees Balling;</li> <li>(ii) notice, which shall include the volume of water to be used and the degrees Balling of the concentrated must concerned, shall be given to the administering officer at least 24 hours prior to commencement of reconstitution;</li> <li>(iii) reconstitution shall not commence unless approved by the administering officer;</li> <li>(iv) any further reconstitution shall be subject to the conditions set out in subparagraphs (i), (ii) and (iii) of this paragraph;</li> <li>(v) after alcoholic fermentation and any sweetening of the wine concerned, the wine shall be analysed for alcohol and residual sugar content and such analyses shall be kept and maintained on record for a period of at least five years.</li> </ul> </li> </ul>

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Copper sulphate	wine, alcoholic fruit beverage; grape-based liquor	
Curcumin C.I. 75300	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Dairy products and plant based dairy alternatives	spirit cooler; spirit cocktail; cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0% by volume.
Dessert wine	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky and blended whisky	This substance shall only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Diammonium glycerol phosphate	wine	
Diammonium phosphate	wine; alcoholic fruit beverage.	
Dimethyl dicarbonate (DMDC/Velcorin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall in the case of - a) a spirit-based liquor, not contain more than 100mg/l of this substance; b) wine, not contain more than 200mg/l of this substance; c) all other liquor products, not contain more than 250mg/l of this substance.
Egg albumen	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Egg yolk	grape-based liquor (excluding grape liquor); spirit-based liquor	
Emulsifying agents	grape-based liquor (excluding grape liquor); spirit-based liquor.	
Enzymes	wine; alcoholic fruit beverage; grape-based liquor	
Erythrosine BS C.I. 45430	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/l of this substance.
Evaporated milk	wine	
Filtering aids of inert material	All types and classes (excluding mampoer).	No undesired residue shall be left behind in the treated product.
Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus <i>Cannabis</i> .	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; gin; vodka; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage	The addition of this substance to - (a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and (b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus <i>Cannabis</i> .	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; vodka	The addition of this substance to -  (a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and  (b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.
Fruit juice	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit cocktail; liqueur	
Gelatine	All types and classes (excluding mampoer).	
Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Glycerol / Glycerine	spirit-based liquor	
Gold flakes	wine; grape-based liquor; spirit-based liquor	
Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	If the final product contains more than 150mg/l of caffeine from this and other substances -  a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content";  b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine."; and  c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".
Herbs and natural extract of herbs	vermouth; spirit-based liquor; alcoholic fruit beverage, spirit cocktail	
Honey	husk spirit, premium husk spirit, pot still brandy, brandy and vintage brandy; grape-based liquor (excluding grape liquor); spirit-based liquor	This substance shall, in the case of the spirits specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Hydrogen peroxide	wine	
Ion exchange resins	alcoholic fruit beverage; grape-based liquor	
Isinglass	wine; alcoholic fruit beverage; grape-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Isomalt (Hydrogenated Isomaltulose)	alcoholic fruit beverage (excluding fortified apple and pear beverages); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of an alcoholic fruit beverage -  (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom;  (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar;  b) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.
Lactic acid	wine; alcoholic fruit beverage; spirit-based liquor	
Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Lycopene C.I. 75125	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Malates of potassium, calcium and sodium	alcoholic fruit beverage	
Malic acid	wine; alcoholic fruit beverage; grape-based liquor, spirit based liquor	
Malolactic fermentation bacteria	wine	
Meta-tartaric acid	wine	
Milk	wine	
Mono- and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Must	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	The substance shall, in the case of the spirits specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor	
Oxygen	wine; alcoholic fruit beverage; grape-based liquor	
Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Phytates	wine	
Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	This substance may not be added to wine intended for certification
Plant proteins from wheat, peas or potatoes	wine	
Polyvinyl polypyrrolidone (PVPP)	Wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Polyvinylimidazole – polyvinylpyrrolidone copolymers (PVI/PVP)	wine	In accordance with the provisions of note 2.
Ponceau 4R or Cochineal red A C.I. 16255	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Potassium ferrocyanide	wine; alcoholic fruit beverage; grape-based liquor; spirits (excluding mampoer).	In accordance with the provisions of regulation 31 (4).
Potassium alginate	wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor	
Potassium bicarbonate	wine	
Potassium bitartrate	wine; alcoholic fruit beverage; grape-based liquor	
Potassium carbonate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium citrate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Potassium hydroxide	alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Potassium metabisulphite	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic peer beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
Potassium polyaspartate	wine	Not more than 10 g/hl of this substance may be added to wine.
Potassium sorbate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l of this substance, calculated as sorbic acid.
Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor	
Quillaia extract	rum; alcoholic fruit beverage, spirit-based liquor, grape-based liquor (excluding grape liquor)	The final product shall not contain more than 3g/l of this substance.
Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Silica Sol	All types and classes.	
Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Sodium benzoate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
Sodium carbonate	wine; alcoholic fruit beverage; spirit-based liquor	



Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor	Not more than 200mg/l of this substance may be added to wine.
Sodium chloride (common salt)	spirit-based liquor	
Sodium citrate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Sodium hydroxide	wine; alcoholic fruit beverage; spirit-based liquor	
Sodium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Sodium metabisulphite	wine; alcoholic fruit beverage; spirit-based liquor	
Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic pear beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	
Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
Spirit derived from any harmless plant article	vermouth, cocktail with an alcohol content of 15 per cent or more	The substance concerned shall be a rectified spirit.
Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.
Spirit derived from grapes	wine (excluding late harvest wine, special late harvest wine, noble late harvest wine and sweet natural wine); vermouth; cocktail with an alcohol content of 15 per cent or more	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Sugar of plant origin	sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); spirits (excluding mampoer); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of sparkling wines, only be added for the initiation of the second alcoholic fermentation and to sweeten the final product; b) in the case of an alcoholic fruit beverage - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom; (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar; c) in the case of husk spirit, premium husk spirit, pot still brandy, brandy and vintage brandy, only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l; d) in the case of other spirits (excluding gin), only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 1g/l; and e) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.
Sulphur dioxide gas	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Sunset yellow FCF or Orange yellow S C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Sweet reserve	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); grape-based liquor	This substance shall, in the case of wines other than sparkling wines, only be added after completion or termination of alcoholic fermentation.
Tannin	wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; grape-based liquor	
Tartaric acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Taurine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	If the final product contains more than 150mg/l of this substance - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High taurine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to taurine"; and c) a declaration must be included on a label of the quantity of taurine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "taurine".
The final alcoholic product of the fermentation of fruit, which has been stripped of its character to the extent that the essential flavour and taste of the fermented alcoholic fruit product concerned have been lost.	spirit-based liquor	
Thiamine	wine	
Water	wine; spirits; grape-based liquor; spirit-based liquor; alcoholic fruit beverage.	In the case of wine this substance shall only be added where required on account of a specific technical necessity: Provided that if added to facilitate fermentation, it may not dilute the must below 22 degrees Balling.
Wood	wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor	
Xanthan gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Yeast and yeast nutrients if it is not foreign to wine or primarily flavour contributive	wine, alcoholic fruit beverage	
Yeast Mannoproteins	wine	

**Notes:**

1. (a) This substance [chitin-glucan or chitosan] may only be used for –
  - (i) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;
  - (ii) prevention of ferric casse and copper casse;
  - (iii) clarification;
  - (iv) reduction of possible contaminants, especially ochratoxin A; and
  - (v) in the case of chitosan, reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*.

- (b) Dose levels shall be determined after a qualification test, but may not exceed -
    - (i) 100 g/hl for the applications referred to in paragraph (a)(i), (ii) and (iii) of this note;
    - (ii) 500 g/hl for the application referred to in paragraph (a)(iv) of this note; and
    - (iii) 10 g/hl for the application referred to in paragraph (a)(v) of this note.
  - (c) Sediments shall be removed using physical processes.
2. (a) This substance [polyvinylimidazole- polyvinylpyrrolidone copolymers (PVI/PVP)] may only be used for –
- (i) the prevention of defects caused by too high metal contents; and
  - (ii) the reduction of undesirable high concentration of metals.
- (b) The amount used shall be less than 500 mg/l.
- (c) When musts and wine are treated, the accumulated dosage should be less than 500 mg/l.
- (d) The added copolymers must be eliminated by filtering within two days at most of their addition to the wine, taking account of the precautionary principle.
- (e) In the case of musts, the copolymers must be added no earlier than two days before filtering.
- (f) The adsorbant copolymers used must comply with the requirements of the International Oenological Codex published by the International Organisation of Vine and Wine, especially as regards the maximum monomer content.

[Table 6 amended by GN R2791/92, GN R2350/93, GN R636/94, GN R2242/94, GN R1876/95, GN R1038/97 and GN R1078/98, substituted by GN R343/2003 and GN R77/2006, amended by GN R814/2006, GN R555/2009, GN R413/2010, GN R525/2012 and GN R401/2014, substituted by GN R5/2018, amended by GN R274/2019 and GN R736/2021]

TABLE 7

## SUBSTANCES WHICH MAY BE REMOVED FROM LIQUOR PRODUCTS

[\[Reg. 31\]](#)

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Alcohol	Grape-based liquor; wine; alcoholic fruit beverage	By means of physical separation techniques and, in the case of wine, in accordance with the provisions of <a href="#">note 1</a> .
Bacteria and fungi	Wine; alcoholic fruit beverage; grape-based liquor	By means of ultraviolet radiation on condition that, in the case of wine, the treated wine shall have a vinous character.
Cloudiness, colouring agents and proteins	Wine; alcoholic fruit beverage; grape-based liquor	By means of -  (a) pasteurisation or cold stabilisation or, in the case of a grape-based liquor or alcoholic fruit beverage, also filtration or ion exchange resins; or  (b) treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table.
Heavy metals	Wine; alcoholic fruit beverage; spirits; grape-based liquor	By means of -  (a) treatment with potassium ferro cyanide in accordance with the provisions of regulation 31(4);  (b) treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table; or  (c) in the case of an alcoholic fruit beverage or grape-based liquor, also ion exchange resins.
Organic acids	Wine; alcoholic fruit beverage; grape-based liquor	By means of cold stabilisation or treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table, or in the case of an alcoholic fruit beverage or grape-based liquor, also ion exchange resins.
Sulphur dioxide	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical processes or treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table. In the case of wine, such physical processes may only be used on the must intended for wine.
Tartrates and other substances which could affect the stability of a liquor product	Wine; alcoholic fruit beverage; grape-based liquor	By means of -  (a) cold stabilisation or, in the case of a grape-based liquor or alcoholic fruit beverage, also membrane diffusion or ion exchange resins;  (b) treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table;  (c) electrodialysis treatment in accordance with the provisions of <a href="#">note 2</a> ; or  (d) in the case of wine, cation exchange resins in accordance with the provisions of <a href="#">note 3</a> .

Undesirable flavours	Wine; alcoholic fruit beverage; grape-based liquor	By means of treatment with any of the applicable substances listed in column 1 of <a href="#">Table 6</a> , under the applicable manner and conditions of addition set out in column 3 of that table, or, in the case of an alcoholic fruit beverage or grape-based liquor, also ion exchange resins.
Volatile Acid	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques followed by ion exchange resins.
Water	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques. In the case of wine, this substance may only be removed from the must intended for wine.

**Notes:**

1.
  - (a) The treated wine shall have a vinous character.
  - (b) No water or other substance other than that contained in the original wine prior to processing may be returned to the wine being treated.
  - (c) Treatment of the original wine may not commence unless prior written notification thereof was given to the administering officer and the customs and excise officer concerned, and the administering officer has taken a sample of the original wine.
  - (d) Comprehensive records, ensuring full traceability from the original wine to the treated wine of all actions, processes and substances involved, shall, to the satisfaction of the administering officer, be kept by all involved parties.
  - (e) A treated wine may not be bottled or sold unless prior written notification thereof was given to the administering officer and the administering officer has given written permission for the treated wine to be bottled or sold, irrespective whether the administering officer has taken a sample of the treated wine or not.
2.
  - (a) This treatment shall be a physical method for the extraction of ions in super-saturation in the product under the action of an electric field with the help of membranes permeable only to anions on the one hand, and membranes permeable only to cations on the other hand.
  - (b) The membranes shall be arranged alternately in a system typical of a filter-press or any other appropriate system, that establishes compartments of processing (product) and concentration (reject water).
  - (c) Cation exchange membranes shall be adapted to the extraction of only cations and in particular:  $K^+$ ,  $Ca^{++}$ .
  - (d) Anion exchange membranes shall be adapted to the extraction of only anions and especially of tartrate anions.
  - (e) The equipment used shall be operated under a control system that takes into account the instability of each product in such a way that only the super-saturation in potassium hydrogen tartrate and in salts of calcium is eliminated.
  - (f) The implementation of the process shall be under the responsibility of an oenologist or specialist technician.
3.
  - (a) The treatment shall be limited to the elimination of excess cations.
  - (b) The wine shall first of all be cooled.
  - (c) Only the minimum fraction of wine necessary to obtain stability shall be treated with cation exchange resins.
  - (d) The treatment shall be carried out on acid-regenerated cation exchange resins.
  - (e) To avoid the production of fractions of wine, the treatment shall be performed continuously, with in-line incorporation of the treated wine into the original wine.
  - (f) Notwithstanding the provisions of paragraph (e) of this note, as an alternative, the resin may be directly introduced into a tank of must, in the quantities required, and then separated by any appropriate technical method.

- (g) Initial acidity shall not be raised by more than 54 *meg/l*.
- (h) If must and wine are treated, the cumulative net increase in acidity shall not exceed 54 *meg/l*.
- (i) The treatment shall not alter the nature of the wine.
- (j) The treatment shall not reduce the colour intensity of the wine.
- (k) The treatment shall not decrease the concentration of metallic cations in the wine below 300 *mg/l*.
- (l) The treatment shall not lower the wine's pH below 3.0 and a decrease in pH shall not exceed 0.3 pH units.
- (m) The resin shall not leave substances in the wine or impart to it characteristics, as a result of the resin-based treatment, that do not ordinarily exist in wine.
- (n) The treatment shall be carried out under the responsibility of an oenologist or specialist technician.
- (o) Conditioning agents and regenerants composed of water and inorganic acids, bases or salts may be used, provided that the conditioned or regenerated resin is washed in water until all conditioning agents and regenerants are removed before adding the wine.

[Table 7 amended by GN R349/2001, GN R349/2001, GN R343/2003 and GN R77/2006, substituted by GN R814/2006 and amended by GN R413/2010, GN R525/2012, GN R401/2014 and GN R5/2018]

**TABLE 8**  
**RESTRICTED SUBSTANCES IN LIQUOR PRODUCTS**

**[Reg. 32]**

Name of substance	Maximum extent to which substance may be contained (mg/l)
1	2
Arsenic	0,2
Boron	80,0, calculated as boracic acid
Bromine	1,0
Cadmium	0,015, but 0,01 in the case of wine
Copper	4,0, but 1,0 in the case of wine
Fluorine	1,7, but 1,0 in the case of wine
Iron	10,0 (in the case of wine only)
Lead	0,3, but 0,25 in the case of wine produced after 31 December 1994, 0,2 in the case of wine produced after 31 December 1997, 0,1 for natural wine produced after 31 December 2019 and 0,15 for fortified wine produced after 31 December 2019.
Mercury	0,05
Methanol	See note 1
Selenium	1,0
Sodium	100,0 (in the case of wine only)
Sulphur dioxide	See note 2. Levels of this substance shall be determined using the aspiration method of analysis.
Tin	250,0, but 100,0 in the case of wine
Zinc	5,0

**Notes:**

1. (a) Wine shall not contain more than 300 mg/l of methanol.
- (b) Spirits other than husk spirit, premium husk spirit and an unspecified spirit referred to in [regulation 23\(d\)](#) shall contain no more than 2000 mg of methanol per litre of absolute alcohol.
2. (a) An alcohol fruit beverage, grape-based liquor and spirit-based liquor shall not contain more than 200 mg/l sulphur dioxide: Provided that not more than 50,0 mg/l of the sulphur dioxide content of an alcoholic fruit beverage shall be in the form of free sulphur dioxide.
- (b) Wine produced after 31 December 1994, may not contain more than 160 mg/l sulphur dioxide: Provided that-
  - (i) noble late harvest wine and wine from naturally dried grapes shall contain a maximum of 300 mg/l of sulphur dioxide;
  - (ii) natural wine with a residual sugar content of more than 5 gram per litre shall contain a maximum of 200 mg/l of sulphur dioxide;
  - (iii) not more than 60 mg/l of the sulphur dioxide of wine, excluding red wine destined for export in bulk during the year of production thereof, shall be in the form of free sulphur dioxide;
  - (iv) wine destined for export in bulk, must contain at least 30 mg/l of free sulphur dioxide;
  - (v) red wine with a residual sugar content of less than 5 g/l produced after 31 December 2002 shall not contain more than 150 mg/l of sulphur dioxide.
  - (vi) wine in respect of which certification as a noble late harvest wine or as a wine from naturally dried grapes has been refused, may contain a maximum of 300 mg/l of sulphur dioxide.
- (c) Wine produced before 31 December 1994, shall not contain more than 200 mg/l of sulphur dioxide: Provided that noble late harvest wine, as well as sweet natural wine in respect of which certification as a noble late harvest has been refused may contain up to 300 mg/l of sulphur dioxide.

[Table 8 amended by GN R838/91, GN R2593/92, GN R2242/94, GN R1038/97, GN R1078/98, GN R21/2001, GN R343/2003, GN R77/2006, GN R814/2006, GN R555/2009, GN R413/2010, GN R401/2014 and GN R736/2021]



**TABEL 9 / TABLE 9**  
**LETTER SIZES OF INDICATIONS ON LABELS**  
**LETTERGROOTTES VAN AANDUIDINGS OP ETIKETTE**

**[Reg. 34(1)(c)(v)]**

Nature of particulars Aard van besonderhede	Minimum vertical height in the case of labels on containers with a content of - Minimum vertikale hoogte in die geval van etikette op houers met 'n inhoudsmaat van -		
	Less than Minder as 250 ml	250 ml but not more than maar hoogstens 375 ml	More than Meer as 375 ml
1	2	3	4
1. Class designations/ Klasbenamings:			
(a) Flavoured grape liquor, grape liquor en spirit cooler/ Gegeurde druifdrank, druifdrank en spirituskoeler	2,0 mm	3,0 mm	5,0 mm
(b) Other liquor products/ Ander drankprodukte	1,0 mm	1,5 mm	2,0 mm
2. Alcohol content/ Alkoholinhoud::			
(a) Flavoured grape liquor, grape liquor en spirit cooler/ Gegeurde druifdrank, druifdrank en spirituskoeler	2,0 mm	3,0 mm	5,0 mm
(b) Other liquor products/ Ander drankprodukte	1,0 mm	1,5 mm	2,0 mm
3. Country of origin/ Land van herkoms	1,0 mm	1,5 mm	2,0 mm
4. Name en address or code number of responsible seller/ Naam en adres of kodenommer van verantwoordelike verkoper	1,0 mm	1,5 mm	2,0 mm
5. The expression "contains sulfites", "contains sulphites" or "bevat sulfiete" on wine labels/Die uitdrukking "bevat sulfiete", "contains sulfites" or "contains sulphites" op wynetikette	1,0 mm	1,5 mm	2,0 mm
6. Filling date/ Vuldatum	1,0 mm	1,5 mm	2,0 mm

[Table 9 amended by GN R2791/92, substituted by GN R1876/95 and amended by GN R343/2003, GN R77/2006 and GN R846/2007]

TABEL 10 / TABLE 10

**TOELAATBARE ALTERNATIEWE VIR KLASBENAMINGS  
PERMISSABLE ALTERNATIVES FOR CLASS DESIGNATIONS**

**[Reg. 35(2) (g)]**

Klasbenaming Class designation	Toelaatbare alternatief Permissible alternative
1	2
1. Perlé-wyn/ Perlé wine	Petillant
1A. Soet natuurlike wyn/ Sweet natural wine	Natuurlike soet wyn/ Natural sweet wine; Natuurlik soet/ Natural sweet; Soet/ Sweet.
1AA. Dopmasereerde wit /Skin macerated white	Oranjewyn/ Orange wine
1AB. Methode ancestrale	Petillant natural/natura indien die druk in die bottel waarin dit verkoop staan te word gelyk aan of minder as 300 kPa is/ Petillant natural/natura if the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa.
1B. Wyn van natuurlik gedroogde druiwe/ Wine from naturally dried grapes	Straw wine
1C. Brut nature vonkelwyn/ Brut nature sparkling wine	Naturherb vonkelwyn/ sparkling wine; Bruto natural vonkelwyn/ sparkling wine; Pas dose vonkelwyn/ sparkling wine; Dosage zero vonkelwyn/ sparkling wine; Natūralusis briutas vonkelwyn/ sparkling wine; Īsts bruts vonkelwyn/ sparkling wine; Pĕrirodnĕ tvrde vonkelwyn/ sparkling wine; Popolnoma suho vonkelwyn/ sparkling wine; Dosaggio zero vonkelwyn/ sparkling wine.
1D. Extra brut vonkelwyn/ Extra brut sparkling wine	Extra herb vonkelwyn/ sparkling wine; Ekstra briutas vonkelwyn/ sparkling wine; Ekstra brut vonkelwyn/ sparkling wine; Ekstra bruts vonkelwyn/ sparkling wine; Zvlāštĕ tvrde vonkelwyn/ sparkling wine; Extra bruto vonkelwyn/ sparkling wine; Izredno suho vonkelwyn/ sparkling wine; Ekstra wytrawne vonkelwyn/ sparkling wine.
1E. Brut vonkelwyn/ Brut sparkling wine	Herb vonkelwyn/ sparkling wine; Briutas vonkelwyn/ sparkling wine; Bruts vonkelwyn/ sparkling wine; Tvrde vonkelwyn/ sparkling wine; Bruto vonkelwyn/ sparkling wine; Zelo suho vonkelwyn/ sparkling wine; Bardzo wytrawne vonkelwyn/ sparkling wine.
2. Ekstra droë vonkelwyn/ Extra dry sparkling wine	Extra trocken vonkelwyn/ sparkling wine; Extra seco vonkelwyn/ sparkling wine; Labai sausas vonkelwyn/ sparkling wine; Ekstra kuiv vonkelwyn/ sparkling wine; Ekstra sausais vonkelwyn/ sparkling wine; Kulonlegesen szaraz vonkelwyn/ sparkling wine; Wytrawne vonkelwyn/ sparkling wine; Suho vonkelwyn/ sparkling wine; Zvlāštĕ suche vonkelwyn/ sparkling wine; Extra suche vonkelwyn/ sparkling wine.
3. Droë vonkelwyn/ Dry sparkling wine	Sec vonkelwyn/ sparkling wine; Trocken vonkelwyn/ sparkling wine; Secco vonkelwyn/ sparkling wine; Ascitutto vonkelwyn/ sparkling wine; <i>Ξηρός</i> vonkelwyn/ sparkling wine; Tor vonkelwyn/ sparkling wine; Seco vonkelwyn/ sparkling wine; Torr vonkelwyn/ sparkling wine; Kuiva vonkelwyn/ sparkling wine; Sausas vonkelwyn/ sparkling wine; Kuiv vonkelwyn/ sparkling wine; Sausais vonkelwyn/ sparkling wine; Szaraz vonkelwyn/ sparkling wine; Połwytrawne vonkelwyn/ sparkling wine; Polsuho vonkelwyn/ sparkling wine; Suche vonkelwyn/ sparkling wine.

Klasbenaming Class designation	Toelaatbare alternatief Permissible alternative
1	2
4. Semi-soet vonkelwyn/ Semi-sweet sparkling wine	Demi-sec vonkelwyn/ sparkling wine; Halbtrocken vonkelwyn/ sparkling wine; Abboccato vonkelwyn/sparkling wine; Halvtor vonkelwyn/ sparkling wine; Medium dry vonkelwyn/ sparkling wine; Ημίξηρος vonkelwyn/ sparkling wine; Semi seco vonkelwyn/ sparkling wine; Meio seco vonkelwyn/ sparkling wine; Halvtorr vonkelwyn/ sparkling wine; Puolikuiva vonkelwyn/ sparkling wine; Pusiau sausas vonkelwyn/ sparkling wine; Poolkuiv vonkelwyn/ sparkling wine; Pussausais vonkelwyn/ sparkling wine; Felszaraz vonkelwyn/ sparkling wine; Poślodkie vonkelwyn/ sparkling wine; Polsladko vonkelwyn/ sparkling wine; Polosuche vonkelwyn/ sparkling wine; Polosladke vonkelwyn/ sparkling wine.
5. Soet vonkelwyn/ Sweet sparkling wine	Doux vonkelwyn/ sparkling wine; Mild vonkelwyn/ sparkling wine; Dulce vonkelwyn/ sparkling wine; Sod vonkelwyn/ sparkling wine; Dolce vonkelwyn/ sparkling wine; Γλυκύς vonkelwyn/ sparkling wine; Doce vonkelwyn/ sparkling wine; Sot vonkelwyn/ sparkling wine; Makea vonkelwyn/ sparkling wine; Saldus vonkelwyn/ sparkling wine; Magus vonkelwyn/ sparkling wine; Pussaldais vonkelwyn/ sparkling wine; Edes vonkelwyn/ sparkling wine; Ĥelu vonkelwyn/ sparkling wine; Śłodkie vonkelwyn/ sparkling wine; Śladko vonkelwyn/ sparkling wine; Sladke vonkelwyn/ sparkling wine.
6. Tenkgegistete vonkelwyn/ Tank fermented sparkling wine	Charmat vonkelwyn/ sparkling wine.
7. Bottelgegistete vonkelwyn/ Bottle fermented sparkling wine	Fermente en bouteille vonkelwyn/ sparkling wine.
8. Vonkelwyn volgens die tradisionele metode/Sparkling wine according to the traditional method	Vonkelwyn volgens die klassieke metode/ Sparkling wine according to the classical method; Vonkelwyn volgens die klassieke tradisionele metode/ Sparkling wine according to the classical traditional method; Methode cap classique vonkelwyn/ sparkling wine; Champagne, indien die beherende amptenaar oortuig is dat die betrokke vonkelwyn in die Champagne-gebied van Frankryk geproduseer is/ Champagne, if the administering officer is satisfied that the sparkling wine concerned was produced in the Champagne area in France.
9. Blanc de noir-wyn/ Blanc de noir wine	Vin gris.
10. Dessertwyn/ Dessert wine	Jerepiko/ Jerepigo; Volsoet/ Full Sweet; Likeurwyn/ Liqueur wine; Port en Sjerrie slegs in Botswana, Lesotho, Namibië, Suid-Afrika en Swaziland en slegs tot 1 Januarie 2012/ Port and Sherry only in Botswana, Lesotho, Namibia, South Africa and Swaziland and only until 1 January 2012.
11. Alkoholiese appeldrank/ Alcoholic apple beverage	Sider/Cider.
12. Alkoholiese peerdrink/ Alcoholic pear beverage	Perrie/Perry.
13. Brandewyn/ Brandy	Likeurbrandewyn/ Liqueur brandy; Cognac of Armagnac, indien die beherende amptenaar oortuig is dat die betrokke brandewyn in die gebied in Frankryk bekend as “Cognac” of “Armagnac”, na gelang van die geval, geproduseer is/ Cognac or Armagnac, if the administering officer is satisfied that the brandy concerned was produced in the area in France known as “Cognac” or “Armagnac”, as the case may be.
13A. Potketelbrandewyn en vintage-brandewyn/ Pot-still brandy and vintage brandy	Cognac of Armagnac, indien die beherende amptenaar oortuig is dat die betrokke brandewyn in die gebied in Frankryk bekend as “Cognac” of “Armagnac”, na gelang van die geval, geproduseer is/ Cognac or Armagnac, if the administering officer is satisfied that the brandy concerned was produced in the area in France known as “Cognac” or “Armagnac”, as the case may be.
13B. Potketelbrandewyn en vintage-brandewyn/ Pot still brandy and vintage brandy	Brandewyn/ Brandy

<b>Klasbenaming Class designation</b>	<b>Toelaatbare alternatief Permissible alternative</b>
<b>1</b>	<b>2</b>
13C. Moutwhisky/ Malt whisky	Enkelmout-whisky indien die produk van 'n enkele distilleerderij/ Single malt whisky if the product of a single distillery. Vermengde moutwhisky indien 'n vermenging van twee of meer enkelmout-whiskies van verskillende distilleerderije/ Blended malt whisky if a blend of two or more single malt whiskies from different distilleries.
13D. Potketelbrandewyn/ Pot still brandy	Cape Brandy indien van druiwe van die Oos-, Noord- of Wes-Kaap en gedistilleer in enige van genoemde provinsies/ Cape brandy if from grapes of the Eastern, Northern or Western Cape and distilled in any of said provinces.
14. Mengeldrank/ Cocktail	Aperitief/ Aperitif.
15. Gegeurde druifdrank/ Flavoured grape liquor	Cooler
16. Druifdrank/ Grape liquor	Grape beverage.
17. Spiritus mengeldrank/ Spirit cocktail	Spiritus-aperitief/ Spirit aperitif.
18. Spirituskoeler/ Spirit cooler	Die klasbenaming van die spiritus waaruit dit bestaan, gevolg deur die uitdrukking “en” of “&” en die naam van die produk of produkte wat daarby gevoeg word/ The class designation of the spirit of which it consists followed by the expression “and” or “&” and the name of the product or products added thereto.
19. Kaapse laatgebottelde oesjaar / Cape late bottled vintage	Kaapse LGO / Cape LBV
20. Kaapse oesjaar / Cape vintage	Kaapse oesjaar reserwe / Cape vintage reserve
21. Fino	Kaapse fino/ Cape fino
22. Amontillado	Kaapse amontillado/ Cape amontillado
23. Oloroso	Kaapse oloroso/ Cape oloroso
24. Bleek droog/ Pale dry	Kaapse bleek droog/ Cape pale dry
25. Bleek room/ Pale cream	Kaapse bleek room/ Cape pale cream
26. Medium room/ Medium cream	Kaapse medium room/ Cape medium cream
27. Volroom/ Full cream	Kaapse volroom/ Cape full cream

[Table 10 amended by GN R838/91, GN R2791/92, GN R2350/93, GN R1022/94, GN R343/2003, GN R814/2006, GN R555/2009, GN R413/2010, GN R401/2014, GN R274/2019 and GN R736/2021]

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#### TABLE 11

[Table 11 amended by GN R838/91, GN R2841/91, GN R1876/95 and GN R501/96, substituted by GN R24/99, GN R672/99 and GN R21/2001 and deleted by GN R678/2001]

#### TABEL 12 / TABLE 12

#### VRYGSTELDE LANDE / EXEMPTED COUNTRIES

[\[Reg. 50\]](#)

Botswana	Namibië/ Namibia
Lesotho	Swaziland

[Table 12 substituted by GN R555/2009]

TABLE 13 /TABEL 13

## PERMISSIBLE TOLERANCES / TOELAATBARE TOLERANSIES

[\[Reg. 60\]](#)

Element	Permissible tolerance Toelaatbare toleransie
1	2
1. Alkoholinhoud/ Alcohol content	0,05 volume per sent/ per cent
2. Suikervrye ekstrak/ Sugar free extract	0,5 g/l
3. Ressuikerinhoud/ Residual sugar content	0,1 g/l or/of 1,0 per sent/ per cent
4. Swawelstofdioksiedinhoud/ Sulphur dioxide content	10 mg/l
5. Druk/ Pressure	10kPa

[Table 13 inserted by GN R838/91 and amended by GN R1022/94]