



## INFORMATION

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### AMENDMENTS TO REGULATIONS

#### 1 INTRODUCTION

The Minister of Agriculture, Forestry and Fisheries has just published amendments to the Regulations of the Liquor Products Act. Noteworthy amendments are set out below.

The complete Regulations, as amended, can be downloaded at the link shown in paragraph 3 below. The Regulations you can download, are not only annotated, but also fully cross referenced using bookmarks and hyperlinks, to facilitate electronic navigation. We have also updated our Labelling Guide for South African Wine, which can be downloaded at the link shown below.

#### 2 AMENDMENTS TO REGULATIONS

##### 2.1 Compulsory indication of lot mark

The indication of the lot identification is compulsory for liquor products filled after 30 June 2012, but is not required for certified wine as the number on a certification seal is regarded as a lot identification. "Lot" means a batch of sales units of a liquor product produced, manufactured or packaged under practically the same conditions - a homogeneous group. The lot identification must consist of any indication or mark identifying the lot to which a liquor product belongs, preceded by the letter "L".

The lot mark should be readily intelligible by anyone and should not require a decoder or other aid. Most operators use some form of the Julian calendar format where the "L" is followed by at least the filling date. For example, L12206, where 12 is the year (2012) and 206 denotes the day (206th day of the year). This can be supplemented by any additional detail, such as time, a bottling batch number or letter, etcetera. Any format is allowed, as long as it can be used to trace that homogenous group. It is advisable to include lot identifications on outer cases and applicable delivery documents to facilitate traceability.

If you have practical difficulties complying with this new requirement immediately, please contact the administering officer of the Liquor Products Act, Ms Wendy Jonker (021 809 0224 or [WendyJ@daff.gov.za](mailto:WendyJ@daff.gov.za)).

##### 2.2 Grape varieties which may be used for the production of wine

Table 1 of the Regulations (as well as Table 1 of the Wine of Origin Scheme) was amended by adding the following varieties:

- Graciano
- Grasa de Cotnari
- Irsay Olivier
- Viura

### 2.3 Residual sugar content for sparkling wines

To align with international standards, the residual sugar content requirements for sparkling wines were adjusted. The new requirements are set out below. The old requirements are shown in square brackets.

- brut nature: a residual sugar content of less than 3 g/l
- extra brut: a residual sugar content of less than 6 g/l
- brut: a residual sugar content of less than [15] 12 g/l
- extra dry: a residual sugar content of more than 12 g/l, but less than [20] 17 g/l
- dry: a residual sugar content of more than 17 g/l, but less than [35] 32 g/l
- semi-sweet (medium dry) : a residual sugar content of more than [33] 32 g/l, but less than 50 g/l
- sweet: a residual sugar content of more than 50 g/l

### 2.4 Table 6 (addition of substances) amendments

#### 2.4.1 Carboxy methyl cellulose

May now be added to wine, but not more than 100 mg/l may be added.

#### 2.4.2 Reconstituted concentrated must

Now allowed to be added to wine not intended for certification and a grape-based liquor, either before, during or after alcoholic fermentation, but, in the case of wine, on condition that –

- (a) it shall not be reconstituted to below 20 degrees Balling;
- (b) 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;
- (c) reconstitution shall not commence unless approved by the administering officer;
- (d) any further reconstitution shall be subject to the conditions set out in paragraphs (a), (b) and (c) above; and
- (e) 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.

#### 2.4.3 Yeast mannoproteins

May now be added to wine.

### 2.5 Substitution of Table 7 (substances which may be removed from liquor products)

This Table was reviewed and updated. Electrodialysis treatment was added as a new technology. The new Table is attached hereto.

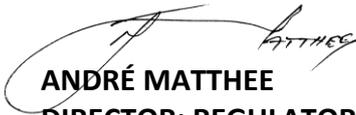
### 3 DOWNLOAD LINKS

#### 3.1 Regulations, as amended

[http://www.sawis.co.za/winelaw/download/Regulations\\_annotated\\_07\\_2012.pdf](http://www.sawis.co.za/winelaw/download/Regulations_annotated_07_2012.pdf)

#### 3.2 Labelling requirements for South African wine

[http://www.sawis.co.za/winelaw/download/LABELLING\\_REQUIREMENTS\\_FOR\\_SOUTH\\_AFRICAN\\_WINE\\_07\\_2012.pdf](http://www.sawis.co.za/winelaw/download/LABELLING_REQUIREMENTS_FOR_SOUTH_AFRICAN_WINE_07_2012.pdf)



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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 treatment with potassium ferrocyanide in accordance with the provisions of <a href="#">regulation 31(4)</a> or, 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; or  (c) electrodialysis treatment in accordance with the provisions of <a href="#">note 2</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.

[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 and GN R525/2012]