



INFORMATION

1. AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT
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1 AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT

The Minister of Agriculture, Forestry and Fisheries has approved and published amendments to the Regulations under the Liquor Products Act, 60 of 1989. The updated Regulations can be downloaded [here](#). Noteworthy amendments are:

1.1 Minimum alcohol content for natural wine

Lowered from 6,5 per cent to 4,5 per cent.

1.2 Requirements for pot still brandy

Stricter requirements now apply. Pot still brandy bottled after 31 December 2013 may not contain any unmatured content (currently a maximum of 10 per cent allowed). Barrel sizes for maturation beyond the minimum maturation period of 3 years prescribed: (a) beyond 3 years up to 8 years – maximum 340 L oak casks, (b) beyond 8 years – maximum 1 000 L oak casks.

1.3 Requirements for vintage brandy

Stricter requirements now apply. Vintage brandy bottled after 31 December 2013 must contain –

- at least 30 per cent and not more than 80 per cent pot still wine spirit matured for a minimum of 8 years in oak casks with a capacity of not more than 340 litres; and
- at least 20 per cent and not more than 70 per cent non-pot still wine spirit matured for a minimum of 8 years in oak casks with a capacity of not more than 340 litres.

Maturation beyond the minimum of 8 years must be in oak casks with a capacity of not more than 1 000 litres.

1.4 Importation requirements

Updated to reflect current practices. See regulations 42 to 49 of the Regulations.

1.5 Grape varieties allowed for wine production

"Grüner Veltliner", "Marsanne" and "Zanthe Korinthe" were added to the list.

1.6 Sugar content requirements for dry and semi-dry wine

Higher maximum limits for the residual sugar content for these classes of wine prescribed, but coupled with minimum total acidity limits, as follows:

- The residual sugar content of dry wine 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.
- The residual sugar content of semi-dry/medium dry wine 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.

1.7 Requirements for cocktail/aperitif

Minimum alcohol strength for this class of liquor product lowered from 15 per cent to 2,5 per cent, with the requirements for this product amended to:

- (a) A cocktail/aperitif shall be produced by the addition of herbs, natural extracts of herbs, other flavourants of vegetable origin or extracts thereof, flavourants 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.
- (b) The wine used in the preparation of a cocktail/aperitif shall comprise at least 50 per cent of the finished product.
- (c) A cocktail/aperitif, which contains a dairy product and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015.
- (d) A cocktail/aperitif, which does not comply with the provisions of paragraph (b) and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015.

1.8 Requirements for liqueur

Minimum alcohol strength for this class of liquor product lowered from 24 per cent to 15 per cent.

1.9 Substances which may be added to liquor products – Table 6 of the Regulations

Note the following amendments to this Table:

- Carbon dioxide may be added to a spirit.
- Chitin-glucan derived from *Aspergillus niger* and Chitosan derived from *Aspergillus niger* may be added to wine, alcoholic fruit beverages and grape-based liquors, in accordance with certain conditions.
- A dairy product no longer allowed to be added to a cocktail/aperitif unless as allowed until 1 July 2015 – see subparagraph (c) of paragraph 1.7 above.
- A spirit may not be added to a cocktail/aperitif with an alcohol content below 15 per cent.
- 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, may be added to a spirit-based liquor.

1.10 Substances which may be removed from liquor products – Table 7 of the Regulations

Cation exchange resins now allowed to be used, under certain conditions, to remove tartrates and other substances which could affect the stability of wine.

2 AMENDMENTS TO WINE OF ORIGIN SCHEME

The updated Scheme can be downloaded [here](#). Noteworthy amendments:

2.1 Requirements for noble late harvest wine

A noble late harvest wine had to be, as a minimum requirement, both a wine of origin and a vintage year wine. The latter requirement has now been done away with as a compulsory requirement.

2.2 Grape varieties allowed for the production of certified wine

"Grüner Veltliner", "Marsanne" and "Zanthe Korinthe" have been added to the list.

3 DEMARCATION PROPOSALS

The Board is considering:

- a) Extending the northern boundary of the Coastal Region (Annex A) to include the district Lutzville Valley.
- b) Dividing the then extended Coastal Region into the regions Cape West Coast and Cape Coast (Annex B).
- c) Combining the Cape South Coast region (Annex B) with the proposed Cape Coast region and the proposed Cape West Coast region to form the geographical unit Western Cape Coastal Area (Annex C).
- d) Doing away with the region Boberg (Annex A) as it will be included in the proposed regions.
- e) Adjusting the boundaries of the Olifants River region according to said proposals.

Your comments or questions regarding these proposals are invited. Please direct these to Hugo van der Merwe at hugo@wsb.org.za or 021 889 6555.


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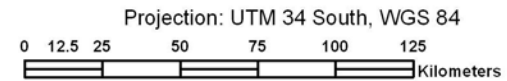
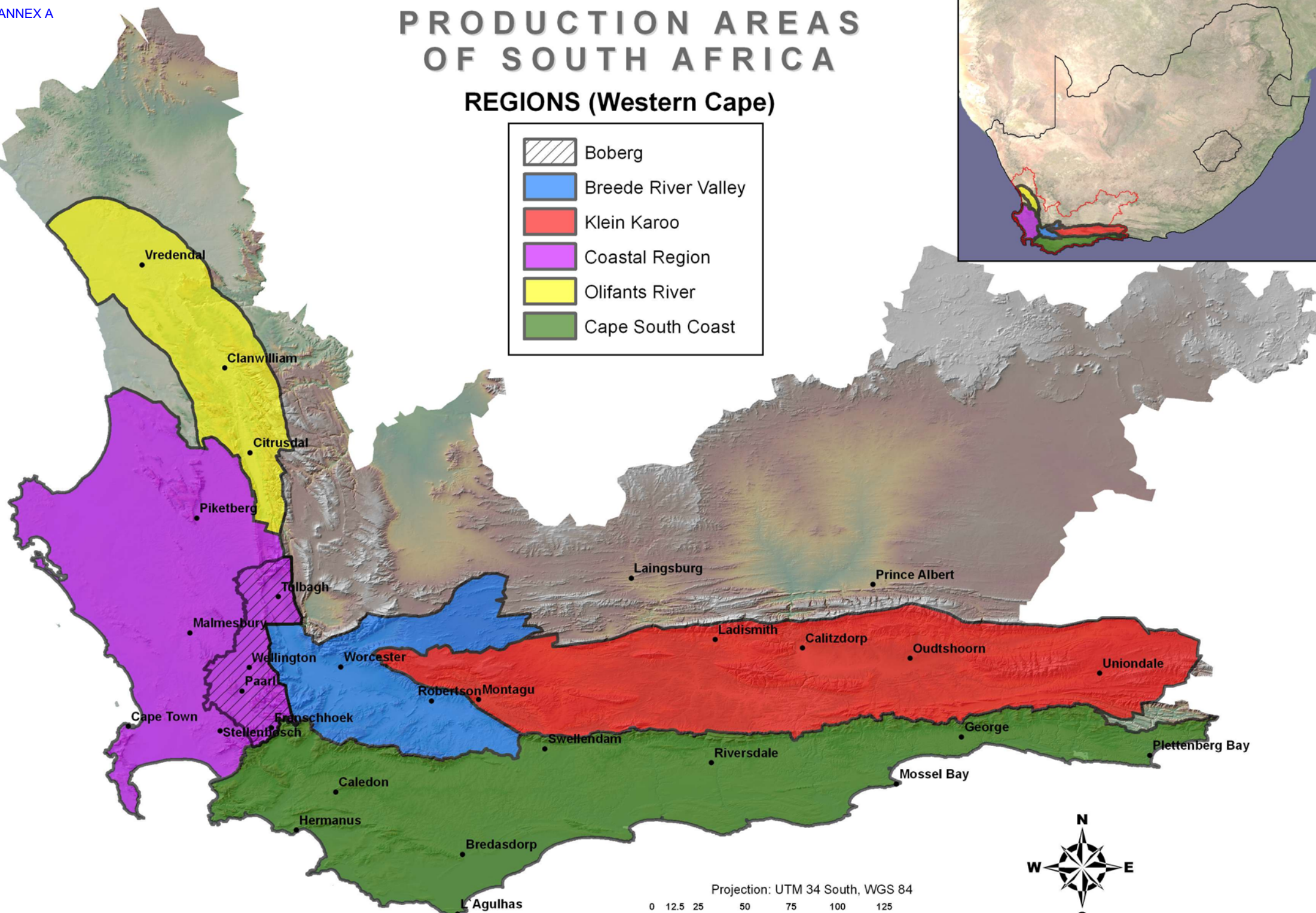
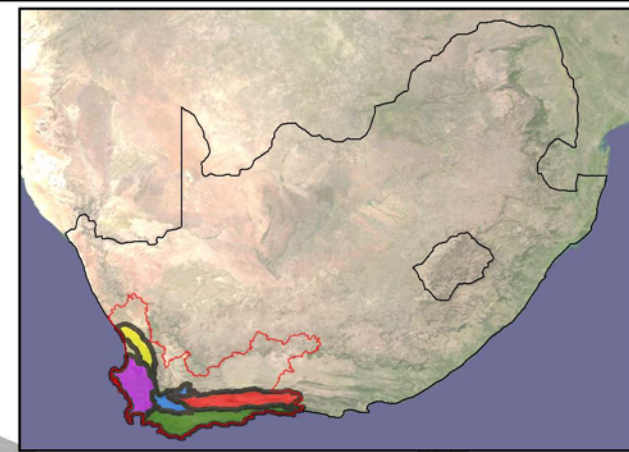
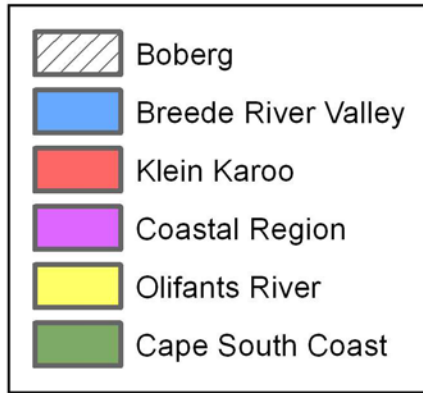
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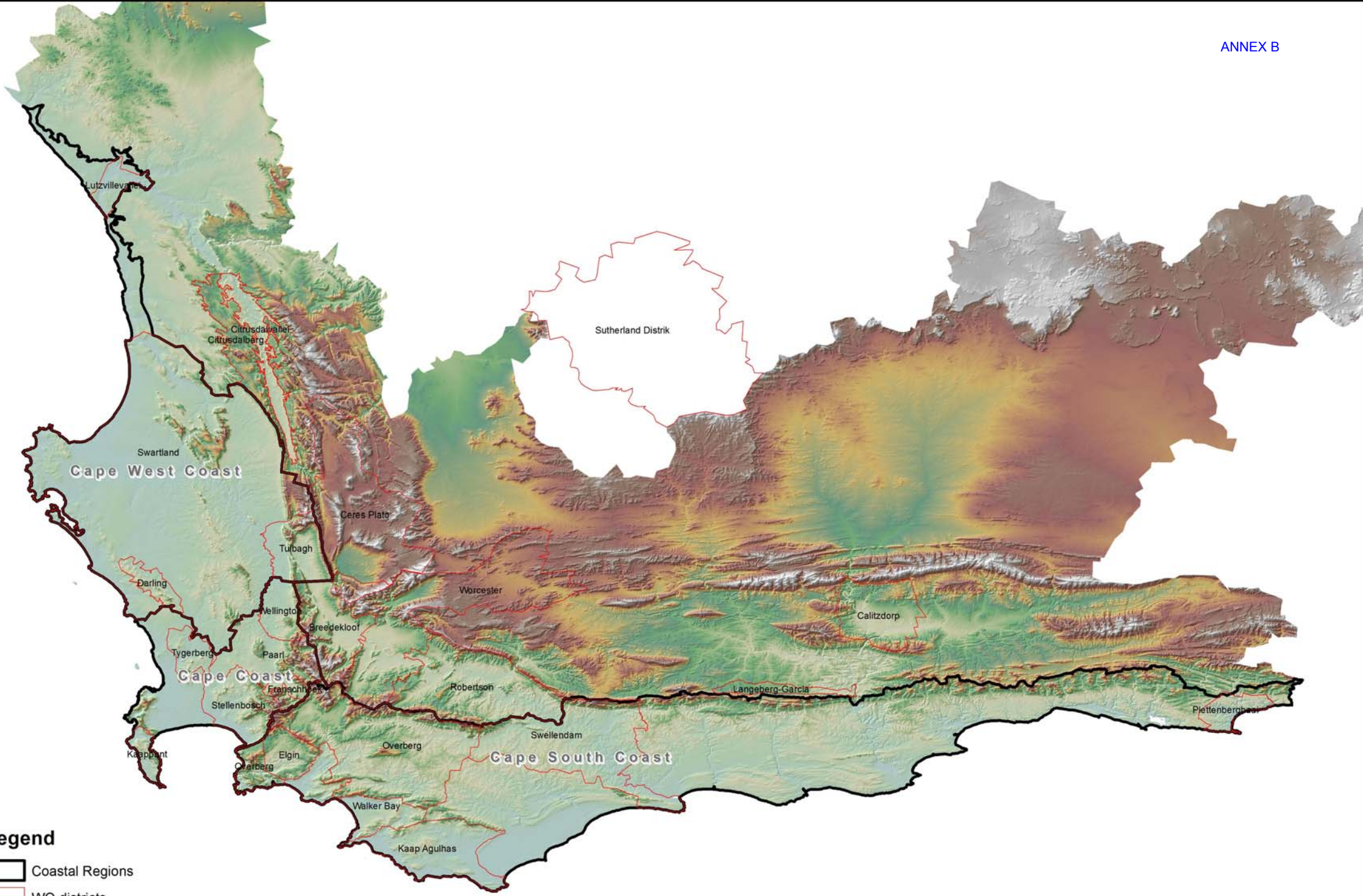
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WINE OF ORIGIN (WO) · INTEGRATED PRODUCTION OF WINE (IPW) · ESTATE BRANDY



PRODUCTION AREAS OF SOUTH AFRICA

REGIONS (Western Cape)





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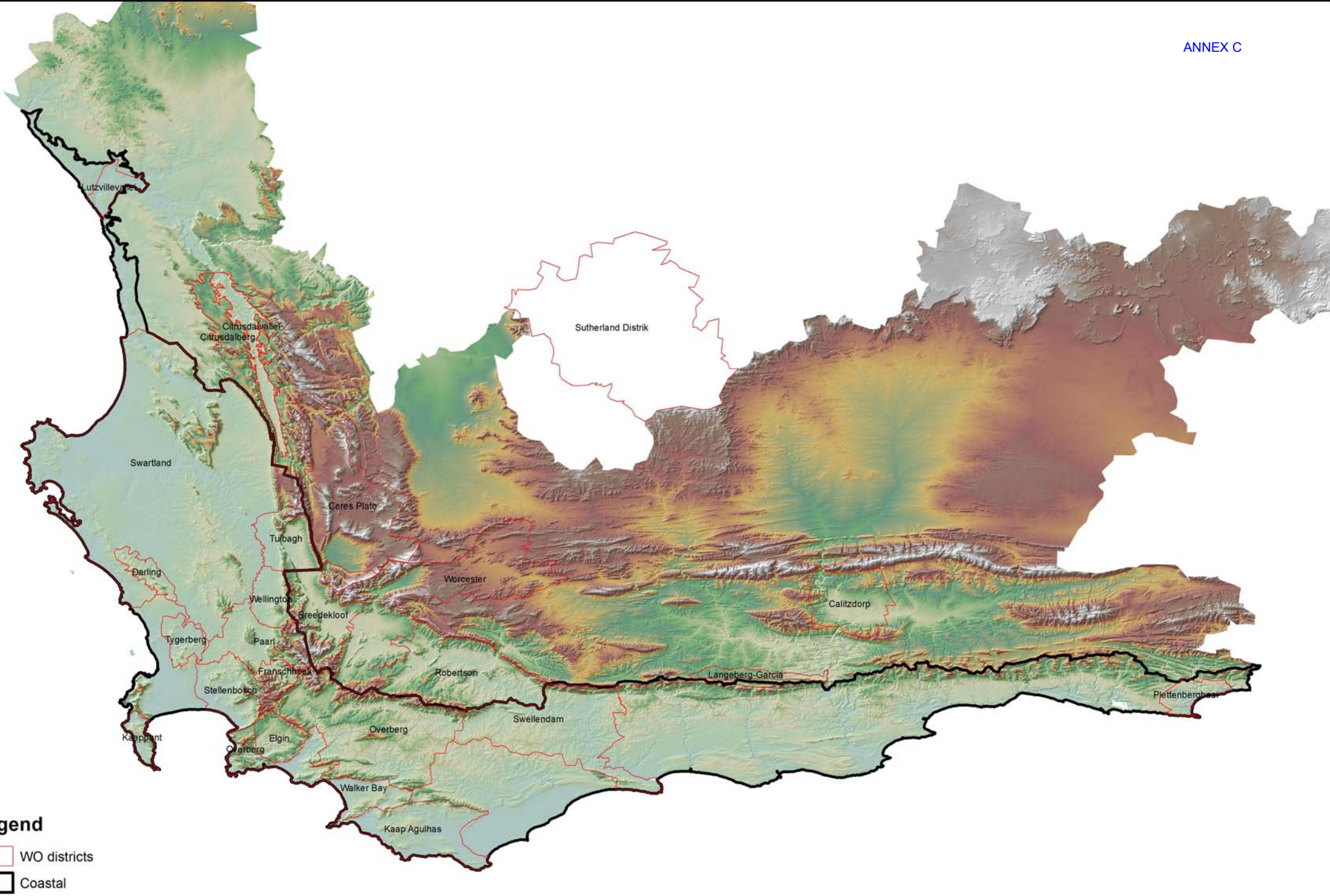
-  Coastal Regions
-  WO districts

WESTERN CAPE COASTAL REGIONS




Map compiled by: Heinrich Schloms
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Legend

-  WO districts
-  Coastal

WESTERN CAPE COASTAL AREA



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