



As was noted in the previous Wine Law, the last amendments to above-mentioned legislation were comprehensive. As is universally the case with extensive amendments, this resulted in some unintended consequences and lacunas. At the time the Department of Agriculture indicated that the then amendments regarding the use of "Moscato/Muscat" were already under review.

The latest round of proposed amendments try to remedy above-mentioned shortcomings.

### PROPOSED AMENDMENTS TO THE REGULATIONS OF THE LIQUOR PRODUCTS ACT AND THE WINE OF ORIGIN SCHEME

The Minister of Agriculture has recently published proposed amendments to the Regulations and the Wine of Origin Scheme under the Liquor Products Act, 60 of 1989 for comments or representations. Please see the attached Government Notices for the how and when regarding comments and representations (ANNEX A).

Noteworthy amendments to the **Regulations** are:

**1 Wort definition**

A definition of "wort" proposed to be inserted to provide clarity in respect of the beer classes. The proposed definition reads: "'wort' means the liquid portion of the mash that contains soluble sugars produced during the mashing process."

**2 Kombucha maximum alcohol**

Proposed to be 6 per cent instead of the current 5 per cent. To conform with current local and international practices.

**3 Sugar base for producing a sugar fermented alcoholic beverage**

Currently indicated as "sugar from a plant source". For more certainty it is proposed to be beet and/or cane sugar and/or any other sugar of plant origin. Such other sugar of plant origin may not be a sugar prescribed for other classes of liquor products. The allowed sugars may include manufactured sugars like glucose syrup, dextrose syrup, etcetera.

**4 Horizontal indication of class designations on main labels**

To assist consumers in detecting class designations, it is proposed that, where class designations are compulsory on main labels, such class designations must appear horizontally in relation to other particulars on such main labels.

**5 Salt or flavourings in alcoholic fruit beverages**

To avoid misleading or confusing consumers, It is proposed that the word "salt" or the name of a flavouring may only be shown on a label of an alcoholic fruit beverage if it is used in conjunction with the word "flavoured".

**6 Moscato/Muscat**

After further representations and extensive consultations, taking international standards into consideration, the Department of Agriculture proposes that, as from the 2026 vintage, the terms

"Moscato" and/or "Muscat" may only be used as descriptors and only if at least 85 per cent of the wine is made from one or more of the following varieties: Muscat de Frontignan, Muscat d'Alexandrie, Muscat de Hambourg, Morio Muscat, Muscat Ottonel, Symphony, Erlihane, Schönburger, Irsai Olivier, Diamond Muscat and/or Summer Muscat. The wine must be certified and said variety names or the name of any other variety may not also be used on the label of such wine.

**7 Bitterness scale requirement for beer**

It is proposed to do away with this requirement as it is malapropos and difficult to enforce.

**8 Table 6 – Substances which may be added to liquor products**

Some substances were missed for some of the new classes of liquor products. The proposed amendments are set out in ANNEX B – additions highlighted in yellow and the one deletion shown with a double strikethrough.

Noteworthy amendments to the **Wine of Origin Scheme** are:

**9 Moscato/Muscat**

The proposed amendments to the scheme are to align its provisions with those of the regulations as set out in paragraph 6 above.

**10 Field blend**

The proposal is to set out the requirements to be able to use the term "field blend". A field blend wine must be a single vineyard wine where the registered single vineyard unit has more than one grape variety and all these varieties must be harvested at the same time and crushed and fermented together. If the names of the varieties concerned are to be indicated on a label, the mass of the grapes of each of the varieties must be determined and recorded before being crushed and fermented together.



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Disclaimer: This document has been prepared primarily for the general information of the South African wine industry and does not represent any form of legal advice. Accordingly, readers should not rely on the comments contained herein, whether express or implied, and should consult the legislation concerned and obtain specific advice on these matters from their own legal advisers. Writer or his employer does not accept responsibility for the accuracy or completeness of any recommendations, comments, information, or advice contained herein, and will not be held liable for any loss or damage that may arise as a result of the use of the information.

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**WINE CERTIFICATION AUTHORITY**

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

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**DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT**

NO. 6851

20 November 2025

LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

**REGULATIONS: PROPOSED AMENDMENTS**

I, John Henry Steenhuisen, Minister of Agriculture, acting under section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989), hereby make known that I intend to publish amendments to above-mentioned regulations published by Government Gazette Notice No. R. 1433 of 29 June 1990, as amended.

All interested parties are invited to submit comments or make representations concerning the proposed amendments to the regulations within **30 days** from the date of publication of this notice to the following address:

The Administering Officer (Act No. 60 of 1989)

Department of Agriculture

Private Bag X343, Pretoria, 0001

Harvest House Building, 30 Hamilton Street, Office No. HH 219-220, Arcadia, Pretoria

Tel. no. 012 319 6535; Fax no. 012 319 6505

Email: [BillyM@nda.gov.za](mailto:BillyM@nda.gov.za) and please Cc [WendyJ@nda.gov.za](mailto:WendyJ@nda.gov.za)

The proposed amendments are available on the Department's website at [www.nda.gov.za](http://www.nda.gov.za), under latest news or can be forwarded via electronic mail or posted on request.

Please note that comments or representations received after the closing date may be disregarded.

MR J.H. STEENHUISEN, MP

Minister of Agriculture.

## LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

## WINE OF ORIGIN SCHEME: PROPOSED AMENDMENTS

I, John Henry Steenhuisen, Minister of Agriculture, acting under section 14 of the Liquor Products Act, 1989 (Act No. 60 of 1989), hereby make known that I intend to publish amendments to above-mentioned Wine of Origin Scheme published by Government Gazette Notice No. R. 1434 of 29 June 1990, as amended.

All interested parties are invited to submit comments or make representations concerning the proposed amendments to the Wine of Origin Scheme within **30 days** from the date of publication of this notice to the following address:

The Administering Officer (Act No. 60 of 1989)

Department of Agriculture

Private Bag X343, Pretoria, 0001

Harvest House Building, 30 Hamilton Street, Office No. HH 219-220, Arcadia, Pretoria

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MR J.H. STEENHUISEN, MP

Minister of Agriculture.

## ANNEX B

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
1 Acacia / Arabic gum	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	This substance may only be added after completion or termination of alcoholic fermentation.
2 Acesulfame potassium (950)	Spirit cooler	1. The final product shall not contain more than 350mg/kg of this substance. 2. 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: "Contains Acesulfame potassium".
3 Acetic acid	alcoholic fruit beverage, spirit-based liquor	
4 Active carbon	rice fermented alcoholic beverage	
5 Agar-agar / Agar	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
6 Ale yeast	beer mead, braggot, cyser, piment, karri and t'ej	
7 Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
8 Alpha acid	beer classes	
9 Amino acids, including the salts thereof	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
10 Ammonia	wine; rice fermented alcoholic beverage	
11 Ammonium bisulphite	wine	
12 Ammonium phosphate	wine; other fermented beverage	The final product shall, in the case of an other fermented beverage, not contain more than 150mg/l of this substance.
13 Ammonium sulphate	wine; alcoholic fruit beverage; rice fermented alcoholic beverage	
14 Ammonium sulphide	wine	
15 Ammonium sulphite	wine	
16 Amylozyme	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
17 Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
18 Anti-foaming agents	All types and classes	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
19 Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage	The final product shall not contain more than 300mg/l of this substance.
20 Apple juice	cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
21 Argon	wine; rice fermented alcoholic beverage	
22 Ascorbic acid	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; flavoured beer; the traditional African beer classes; spirit-based liquor	The final product shall, in the case of wine and a grape-based liquor, not contain more than 250mg/l of this substance.
23 <i>Aspergillus oryzae</i>	rice fermented alcoholic beverage; the beer classes	
24 <i>Aspergillus luchuensis</i>	rice fermented alcoholic beverage	
25 <i>Aspergillus luchuensis mut. kawachii</i>	rice fermented alcoholic beverage	
26 Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
27 Beetroot red or Betanin	unspecified alcoholic fruit beverage; flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
28 Bentonite	All types and classes (excluding mampoer)	
29 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.
30 Biotin	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
31 Brandy	fructusmel	
32 Brilliant black C.I. 28440	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
33 Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	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
34 Brown HT C.I. 20285	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
35 Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor; <b>the beer classes</b>	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".
36 Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
37 Calcium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; the beer classes; the traditional African beer classes; spirit-based liquor	
38 Calcium chloride	rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes	
39 Calcium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage)	
40 Calcium dihydrogen phosphate	rice fermented alcoholic beverage	
41 Calcium disodium ethylene diamine tetraacetate (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.
42 Calcium sulfate	rice fermented alcoholic beverage; <b>the beer classes</b>	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
94 Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
95 Ginger	orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; <b>flavoured beer</b>	
96 Glycerol / Glycerine	spirit-based liquor; alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage;	
97 Glycerol esters of fatty acids	rice fermented alcoholic beverage	
98 Grain malt	beer mead, braggot, karri and t'ej	
99 Grapes	pymment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
100 Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
101 Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; beer	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".
102 Guar gum	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
103 Herbs and natural extract of herbs	vermouth; spirit-based liquor; alcoholic fruit beverage; hippocras and beer mead; spirit aperitif; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
104 Honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; husk spirit, premium husk spirit, flavoured agave classes (excluding silver 100 % agave spirit, silver agave spirit, crystal 100 % agave spirit and crystal agave spirit), pot still brandy, brandy, vintage brandy, flavoured spirits, gin; absinthe; grape-based liquor (excluding grape liquor); spirit-based liquor; <b>the beer classes</b>	The addition of this substance to other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A, can only be added after alcoholic fermentation to sweeten the final product.
105 Hops and hop products	beer mead, braggot, karri, t'ej and hippocras; <b>the beer classes</b>	
106 Hydrogen peroxide	wine	
107 Hyssop	bochet, rhodomel, hippocras and melomel; <b>the beer classes</b>	
108 Ion exchange resins	alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; <b>the beer classes</b>	In the case of grain fermented alcoholic beverage and the beer classes, this substance shall only be used for the treatment of water to be added.
109 Inositol	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
110 Isinglass	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; <b>the beer classes</b>	
111 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.
112 Lactic acid	wine; alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; <b>the beer classes</b> ; spirit-based liquor (excluding dairy free liqueur)	
113 Lactic acid bacteria	rice fermented alcoholic beverage	
114 Lactose	<b>the beer classes</b>	
115 Lager yeast	beer mead, braggot, cyser, piment, karri and t'ej	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
116 Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage	
117 Licorice root	Hippocras; <b>the beer classes</b>	
118 Locust bean gum (Carob bean gum)	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
119 Lycopene C.I. 75125	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
120 Magnesium chloride	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
121 Magnesium sulphate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage; <b>the beer classes</b>	
122 Malic acid	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; flavoured beer; spirit-based liquor	
123 Malolactic fermentation bacteria	wine; <b>the beer classes</b>	
124 Malt extract	beer mead, braggot, cyser, pyment, karri and t'ej; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes	
125 Maple syrup	acerglyn; <b>the beer classes</b>	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
126 Meta-tartaric acid	wine	
127 Milk	wine	
128 Mono-and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); sugar fermented alcoholic beverage; spirit-based liquor	
129 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	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
130 Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
131 Nuts	weirdomel; <b>the beer classes</b>	
132 Oak wood, bark, staves, and chips	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A, grain fermented alcoholic beverage	
133 Oxygen	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; the beer classes	
134 Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
135 Peppers	capsicumel and hippocras	
136 Phosphoric acid	alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit cooler; grape-based liquor (excluding grape liquor); spirit-based liquor	
137 Phytates	wine	
138 Phytic acid	rice fermented alcoholic beverage	
139 Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	This substance may not be added to wine intended for certification
140 Plant based dairy alternatives	Spirit cooler, spirit aperitif, cream liqueur, dairy free liqueur	
141 Plant proteins from wheat, peas or potatoes	wine; rice fermented alcoholic beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
142 Polysorbate 65	grape liquor	The final product shall not contain more than 120mg/l of this substance.
143 Polyvinyl pyrrolidone (PVPP)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
144 Polyvinylimidazole - polyvinylpyrrolidone copolymers (PVI/PVP)	wine	In accordance with the provisions of note 2.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
159 Potassium polyaspartate	wine	Not more than 10 g/hl of this substance may be added to wine.
160 Potassium sorbate	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l of this substance, calculated as sorbic acid.
161 Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor	
162 Pyridoxine	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
163 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.
164 Quinine	grape-based liquor (excluding grape liquor); spirit-based liquor; beer mead, braggot, karri, t'ej, grain fermented alcoholic beverage, sugar fermented alcoholic beverage	1. The final product shall not contain more than 100mg/l of this substance. 2. 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: "Contains quinine".
165 Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
166 Raisins	t'ej, melomel and pyment; the beer classes	
167 Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage; spirit-based liquor (excluding dairy free liqueur)	The final product shall not contain more than 100mg/l of this substance.
168 Roses	rhodomel and hippocras	
169 Rose hip	rhodomel and hippocras	
170 Rue	beer mead and hippocras	
171 Rum	faveomel	
172 Saxumel	amormel	
173 Silica Sol	All types and classes	
174 Silicone resin	rice fermented alcoholic beverage	
175 Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
176 Sodium benzoate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic 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.
177 Sodium bicarbonate	rice fermented alcoholic beverage; the beer classes	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
178 Sodium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
179 Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	Not more than 200mg/l of this substance may be added to wine.
180 Sodium chloride (common salt)	alcoholic fruit beverage; spirit-based liquor; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; grain fermented alcoholic beverage, rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
181 Sodium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); flavoured beer; spirit-based liquor	
182 Sodium erythorbate	rice fermented alcoholic beverage	
183 Sodium hydroxide	wine; alcoholic fruit beverage; metheglyn and beer mead, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
184 Sodium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
185 Sodium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); spirit-based liquor	
186 Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; 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.
187 Sodium stearyl lactylate	liqueur; cream liqueur; dairy free liqueur	The final product shall not contain more than 8000mg/l of this substance.
188 Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
189 Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
190 Spirit derived from any harmless plant article	vermouth; cocktail with an alcohol content of 15 per cent or more; rice fermented alcoholic beverage; kombucha; sugar fermented alcoholic beverage	In the case of vermouth and cocktail with an alcohol content of 15 per cent or more, the substance concerned shall be a rectified spirit.
191 Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.
192 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	
192a Spirits-soaked wood	the beer classes	
193 Steviol glycosides	alcoholic fruit beverage (excluding fortified apple beverage and fortified pear beverage); grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	<p>1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 700mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise.</p> <p>2. 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: "Contains Steviol glycosides" or "Contains Steviol extract".</p>
194 Succinic acid	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
195 Sucralose	alcoholic fruit beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	<p>1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 200mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise.</p> <p>2. 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: "Contains sucralose".</p>

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
196 Sugar of plant origin	sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A (excluding item 5 - beer mead); rice fermented alcoholic beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirits (excluding mampoer and the agave classes which are not flavoured); 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 the mead classes specified in column 2, a rice fermented alcoholic beverage, a grain fermented alcoholic beverage and the beer classes, only be added for the initiation of a second alcoholic fermentation to produce a sparkling product; d) in the case of a grape-based liquor, a rice fermented alcoholic beverage or a spirit-based liquor, only be added to sweeten or adjust the flavour of the final product.
197 Sulphur dioxide gas	wine; alcoholic fruit beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; the beer classes; spirit-based liquor	
198 Sunset yellow FCF or Orange yellow S C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); gin, flavoured spirits; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
199 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.
200 Tannin	wine; spirits (excluding grape spirit, silver 100 % agave spirit, silver agave spirit, gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; other fermented beverage; the beer classes; grape-based liquor	
201 Tartaric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	