

# GUIDE TO EU WINE REGULATIONS

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# **GUIDE TO EC WINE LEGISLATION**

## **A JOINT PUBLICATION OF THE UKVA & WINE STANDARDS BOARD**

### **1. Introduction**

There is no mystique to making good wine that will comply with the requirements of EC and UK laws and be eligible for quality accolades. Crush good quality, ripe grapes into juice, treat the resulting natural processes with respect, only make interventions that are within the rules and keep records of all that has happened.

This collection of documents is a summary of the legislation and procedures that govern the production of wine made from fresh grapes within the UK in a condensed, easily accessible format. It is not a substitute for knowing EC and UK legislation, but it forms an invaluable guide to doing what is acceptable in making wine and to presenting the end product.

Whilst the information is fairly comprehensive it can only ever be complementary to knowledge of grape growing and wine production gained from appropriate study from textbooks and courses, particularly those offered by Plumpton College and the Wine and Spirit Education Trust.

The UK Vineyards Association (UKVA) is a collective funded by six Regional Vineyards Associations and the English Wine Producers Group (representing the larger commercial operations). Each of these organisations collects subscriptions from the individuals and vineyards that are the members, comprising the vast majority of active UK vineyards.

The UKVA offers its services to Defra, the owners of the legal framework that supports UK wine production, in the guise of the Representative Industry Body (RIB). The RIB carries out specific functions in relation to the testing and tasting of wines, on behalf of all UK producers.

On behalf of the industry the UKVA has worked with the Wine Standards Board (WSB) to produce this comprehensive revision. Initially the Guide is being made available only on the WSB web site, but the UKVA intends to publish in hard copy at a later date.

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Chairman  
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October 2005

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October 2005

## **2. The European Wine Regime**

### **2.1 Introduction**

EC Regulations are published in the "L" series of the "Official Journal" as either "Council" or "Commission" regulations.

**Council Regulations** result from proposals by the European Commission, are approved by the Council of Ministers (the Agricultural Ministers of Member States), and give general instructions on particular subjects.

**Commission Regulations** are compiled by the Commission through the medium of the Wine Management Committee (on which all Member States are represented) and provide the detailed instructions required to support Council Regulations.

### **2.2 EC Legislation Website**

The EC website "Europa" lists all legislation in force including amendments and supplements to original text. All regulations are classified by code for the Directory of Community Legislation in Force. Wine is grouped under principal heading 03 – Agriculture, with the sub-heading 03.60.55.

### **2.3 Council Regulation 1493/1999**

The outline of the system of control is laid down in Council Regulation 1493/99. The general rules fall under the headings:

Production potential, including planting of vines;

Oenological practices and processes, Description, Designation,  
Presentation and Protection;

Market Mechanisms, including storage and distillation;

Trade with Third Countries;

Free circulation and release to the market.

The regulation also sets out the framework of labelling requirements for still and sparkling wines, semi sparkling wines and liqueur wines (Annexes VII and VIII).

### **2.4 Commission Regulations**

The general rules for specific aspects of the wine regime are as follows:-

Commission Regulation 1607/00 - Quality Wines

Commission Regulation 2729/00 - Controls in the Wine Sector

Council Regulation 2392/86 - Community Vineyard Register

Commission Regulation 1227/00 – Vines classification, production inventory

Commission Regulation 884/01 - Accompanying Documents and Records

Commission Regulation 1622/00 – Oenological practices

Commission Regulation 753/02 – Labelling

### **2.5 EC Information and Notices**

These documents are published in the "C" series of "Official Journals", and are for information only. They include lists of quality wine specified regions and geographical designations for Table Wines, authorities in Member States, designated laboratories.

### **2.6 UK National Legislation**

Common Agricultural Policy (Wine) Regulations

The EC wine regulations are brought into effect, and therefore into UK legislation, by Statutory Instrument - The Common Agricultural Policy (Wine) Regulations. The CAP (Wine) Regulations are updated by means of amending S.I.s at regular intervals and in response to any important new Regulations coming into force.

The CAP (Wine) Regulations perform the following functions:-

- They set out (Schedule 2) the Community Regulations under which prosecutions may be pursued and controls on movement of wine products imposed, and for which the various competent authorities have responsibilities for enforcement and execution;
- They specify the penalties that can be imposed on persons found guilty of offences;
- They list the various enforcement authorities and the scope of their responsibilities;
- They specify the powers of the "authorised officers";
- They set out any UK national provisions (e.g. the Quality Wine rules, definition of 'Medium Dry' etc.) where these are specifically permitted by EC regulations.

In this context the WSB is specified as an authority for enforcement purposes for importation/exportation of wine and in the industry in general, with the exception of the retail sector. Inspectors have powers as "authorised officers". The other authorities with powers under the CAP (Wine) Regulations are Local Authorities, HM Revenue and Customs, and the relevant central authorities in England, Scotland, Wales and Northern Ireland.

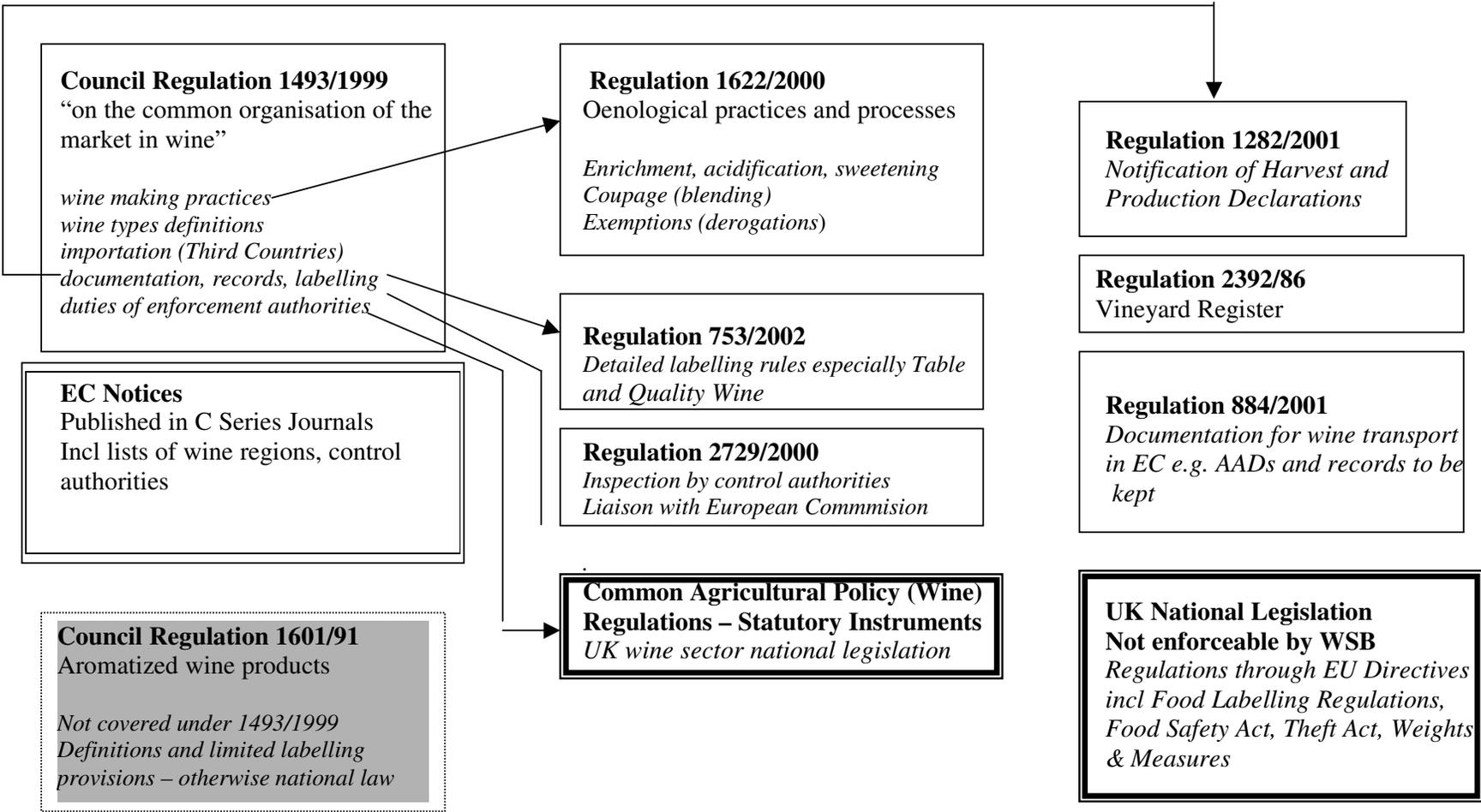
#### **Other National Legislation**

In addition to EC wine regulations and the CAP (Wine) Regulations, there is of course a wide range of national legislation, which applies to the UK wine industry. Although the WSB has no enforcement responsibilities for national legislation, some of the major items are shown below for general information:-

- Weights and Measures Act 1985
- Alcoholic Liquor Duties Act 1979
- Food Act 1984
- Imported Food Regulations 1997
- Food Labelling Regulations 1996
- Trade Descriptions Act 1968
- Trade Marks Rules 1994
- Food Safety Act 1990
- Food (Lot Marking) Regulations 1996

An explanatory diagram is shown in Section 2 Annex.

UK PRODUCED WINE : CHART OF RELEVANT EC REGULATIONS AND NATIONAL LEGISLATION



### 3. Enforcement of EU Wine Regulations

3.1 Regulations on the production and marketing of wine in the EU are enforced in the UK under the Common Agricultural Policy (Wine) Regulations. These Regulations list the EC wine regulations that are to be enforced by the UK courts and prescribe penalties for offences.

3.2 The following bodies are designated by the Common Agricultural Policy (Wine) Regulations as responsible for ensuring compliance with EU wine law:

- **Department for Environment, Food and Rural Affairs (Defra):** designated the liaison body responsible for contact with the European Commission and for co-ordinating activities of control authorities in the UK. Defra is an enforcement authority administering the wine regulations in England and Northern Ireland. Enforcement authorities in Scotland include the Scottish Ministers and in Wales, the National Assembly. Defra also co-ordinates the activities of the other bodies involved in the enforcement of the wine regulations.
- **Wine Standards Board (WSB):** is the control authority that enforces the wine regulations in the wholesale sector of the wine trade, including vineyards and wineries. The WSB also supervises the EU system of documentation and records for wine. Contact details for WSB inspectors may be found on our website <http://www.wsb.org.uk/ourinspectors.htm>
- **Local Authorities:** local authority officers enforce the wine regulations at retail level and additionally are responsible for Weights and Measures legislation and vineyard off-licences. Responsible for new Personal and Premises Licences from February 2005;
- **HM Revenue and Customs:** is responsible for ensuring that wine is accompanied by the necessary documentation at the point of entry to the UK for third country wine, or at the consignees' tax warehouse for EU wine. Also controls all wine-making activities when these are carried out in tax warehouses. Details are issued in HMRC Notices

3.3 Authorised officers of these bodies have extensive enforcement powers for the purpose of ensuring compliance with the wine regulations. These include powers of entry and inspection and control of movement of wine, as well as authority to take samples of wine. As some work areas overlap, wine producers may find that they have contact with authorised officers of more than one organisation.

## 4. Wine Making

The key to success in winemaking within the rules laid out in this section is the measurement of the specific gravity of the must formed by crushing the grapes. This must be done accurately with a good hydrometer, from a well mixed sample of the must that has been allowed to settle out to clear juice, taking the reading before any fermentation starts or any additions are made or processes are begun. The temperature of the sample needs to be taken into consideration.

The need to get this basic measurement correct cannot be overstated – there is no second chance.

### 4.1 Enrichment

The process of enrichment detailed in this section is sometimes referred to as Chaptalisation when it refers to the addition specifically of cane or beet sugar. The term is named after the French chemist and Minister, Jean-Antoine Chaptal (1756-1832).

Tables for the assessment of potential alcohol and the amount of sugar necessary to achieve the enrichment required (see 4.9, 4.10) generally give good results in practice. However they are not the only tables in existence and are not claimed to be better than any others, as the results obtained from all such tables are subject to many variables in the fermentation. Hence caution is necessary when taking alcohol enrichment close to the upper limits described in the text, as over enrichment will result in an illegal wine that will require disposal.

### 4.2 Definitions

#### 4.2.1 Alcoholic Strength

Natural:	from the sugar measured in unfermented grapes or must by a calibrated refractometer or hydrometer and calculated using a conversion table (see 4.9).
Actual:	strength of fermented wine, excluding any residual sugar
Potential:	unfermented residual sugar. Definitions of “product type” - dry, medium dry etc are based on the grams per litre residual sugar in a wine (see below).
Total:	combined actual and potential alcohol. The reference point for enrichment limits. Calculated by converting the residual sugar (grams per litre) to potential alcohol and adding this to the actual alcohol.

#### Residual Sugar Labelling Indicators (Still Wine)

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Dry	Maximum of 4g/l, or 9g/l where the total acidity content is not more than 2 g/l below the residual sugar content.
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Medium Dry	The residual sugar content must exceed the maximum for "Dry" but not exceed 12g/l, or 18g/l where the total acidity content is not more than 10g/l below the residual sugar content.
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Medium or Medium Sweet	The residual sugar content must exceed the maximum for "Medium Dry" but not exceed 45g/l.
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Sweet	At least 45g/l.
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#### Note:

White wines with a high level of residual sugar and total alcohol exceeding 15% may only be marketed as Quality Wine psr.

#### 4.2.2 Sulphur Dioxide

Free: Active SO<sub>2</sub> in the wine. There are minimum and maximum limits for Quality and Regional Wine (see below).

Total Sulphur: Active and Chemically Bound SO<sub>2</sub>. Maximum limits depend on residual sugar level in the wine (see below).

#### 4.3 Table Wine

Although it is legal to produce wine in the UK using grapes from other EC countries, it is assumed, for the purposes of this document, that wines will only be made using authorised grape varieties grown in the UK. For information about non-UK sourced grapes please consult the Wine Standards Board.

For wines made from UK grapes, the following criteria must be met:

##### 4.3.1 Alcohol

minimum natural alcoholic strength for grapes/grape must before enrichment	5% vol.
minimum actual alcoholic strength	8.5% vol.
maximum total alcoholic strength (unenriched wines)	15% vol.

##### 4.3.2 Fermentation

Yeast nutrients may be added to the must:

- Di-ammonium phosphate or ammonium phosphate max. 1.0g/l
- Ammonium sulphite/bisulphite max. 0.2g/l

##### 4.3.3 Enrichment

Dry sucrose (cane or beet sugar) is generally used for enrichment in the UK. The quantity of sucrose used must be recorded in winery records. The increase in alcohol must not exceed 3.5% vol. or result in a wine with total alcohol greater than 11.5/12% vol. (white/red). In exceptionally poor years the allowed increase in alcohol may be raised to 4.5% (following industry consultation with Defra and notification to the European Commission) for specified varieties.

Grape must or wine may be concentrated through cooling (cryoextraction) provided that:

- the volume of wine is not reduced by more than 20%; and
- the natural alcoholic strength is increased no more than 2% vol.

##### 4.3.4 Record Keeping

The enrichment process must be recorded on the day of operation and notified to the local WSB inspector 48 hours in advance, using form WSB10 (this may be faxed). Forms are provided via an annual mailing to all registered wineries

##### 4.3.4 Control of Oxidation and Active Organisms

By use of gaseous sulphur dioxide or by addition of potassium bisulphite/metabisulphite, subject to maximum levels of total sulphur dioxide:

- Red wine 160 mg/litre
- White wine 210 mg/litre
- Rosé wine 210 mg/litre

Wines with residual sugar  $\geq$  5 grams/litre:

- Red 210 mg/litre
- White 260 mg/litre

#### 4.3.4 Sweetening

Wine may be sweetened with grape must (sweet reserve) provided that:

- For enriched wines, the total alcohol of the sweet reserve must not exceed the total alcohol of the finished wine; and that
- For unenriched wines the total alcohol of the finished wine is not increased by more than 2% vol.

Sweetening operations must be recorded in winery records, within 24 hours of processing.

#### 4.3.4 De-Acidification

Grape must and new wine may be partially de-acidified, without limit, until 16 March, post-vintage, using:

- Calcium Carbonate (proprietary brands include Acidex and Neoantacid)
- Potassium Bicarbonate
- Other materials set out in Regulation 1493/1999 Annex IV.1

Other wines may be de-acidified by up to 1g/litre, at any time, but this operation must be notified to the WSB using form WSB14 and recorded in winery records (the form is included in the annual mailing to all registered winemakers).

#### 4.3.5 Filtering/Fining/Gas Blanketing etc

Only the commonly used substances are listed. A full list appears in Regulation 1493/1999 Annex IV.

Wine may be fined using a clarifying agent listed in the Regulations. These include:

- Bentonite
- Gelatine
- Caseinate
- Silicon dioxide (usually as silica sol )
- Isinglass

(further details given in Annex IV, 1493/1999)

#### 4.3.6 Stability

Tartrate precipitation in the finished wine may be inhibited by addition of Potassium Bitartrate

#### 4.3.7 Blending of Wines

Blending of wines is only allowed if it does not involve wines from different categories. The categories are defined as:

- Red must and red wine (including rose wine)
- White must and white wine
- Table wine( including those with geographic descriptors)
- Quality wine psr

Blending of wines from the same categories is not allowed if any of the ingredients are illegal e.g. an over-enriched wine (illegal) cannot be blended with a un-enriched or legally enriched wine. However, a table wine that fails to meet the minimum actual alcoholic strength may be blended with a legal table wine at the premises of the winemaker.

Note: Water is not a permitted additive except as necessary for the dissolution of permitted additives.

#### 4.4 Sparkling Wine & Quality Sparkling Wine (QSW)

Sparkling wine and quality sparkling wine may be produced in the UK from English and Welsh table wines, as may semi-sparkling wines, aerated sparkling wines and aerated semi-sparkling wines.

Sparkling wines may be produced by any of the traditional production methods: fermentation in sealed vats (cuvée close method), transfer method, or fermentation in the bottle. In addition, aerated sparkling wines and aerated semi-sparkling wines may be produced by carbonation.

The following requirements must be satisfied:

- Minimum pressure (3 bar; QSW 3.5 bar)
- Sulphur Dioxide (max 235 mg/litre; QSW 185mg/l)
- Alcoholic strength

Actual alcohol (minimum for QSW)	10%
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- Total alcohol (minimum)

Base wine	8.5%
Base wine (QSW)	9%
- Dosage/Tirage

Tirage (to start second fermentation)	
- max total alcohol increase	1.5%
Dosage (to adjust sweetness of wine)	
- max total alcohol increase	0.5%

#### 4.5 Semi-Sparkling Wine

Defined as wine with pressure 1-2.5 bar and a minimum actual alcohol of 7% vol.

#### 4.6 Quality Sparkling Wine Produced in a Specified Region (psr)

There is currently no provision in the Quality Wine Scheme for the production in the UK of Quality Sparkling Wine psr.

#### 4.7 Regional Wine

This is an upper category of Table Wine (equivalent to French Vin de Pays etc).

For the detailed requirements please refer to “Table / Regional / Quality Wines - A Summary of the Parameters.”

Wines with proven enhanced characteristics are recognized by Defra and are subject to testing and tasting through a system run by the Representative Industry Body (RIB). The RIB is approved by Defra to undertake this task for a fixed period. Presently the RIB function is being performed by the UKVA. Application procedures can be found in the section “UKVA Regional Wine Procedures.”

Full details are set out in the Defra “Notice to Vine Growers and Wine Producers” and UKVA information sheets (includes application process, fee and deadlines for tasting dates for the current year) and are included on the WSB web site.

Analysis is either by the designated laboratory or using a Producer’s Analysis Certificate. A Tasting Panel is convened by the RIB, or at a UKVA National or Regional Competition, subject to approval by the Secretary of State.

Results are notified by the RIB

## 4.8 Quality Wine

Full details of Quality Wine production requirements and application procedures are given in the Defra “Notice to Vine Growers and Wine Producers.”

### 4.8.1 Production Requirements

Alcohol:

See *Table / Regional / Quality Wines, - a summary of the parameters.*

Enrichment:

Wines may be enriched up to 3.5%, *with no upper total alcohol limit.*

However wines which fail quality wine application will only be allowed to be marketed on application to the WSB, usually as Table Wine.

Free Sulphur Dioxide:

Minimum 15mg/l (a lower level is permitted only if ‘effective oenological techniques’ have been used or for dry wines meeting additional specified criteria)

Maximum 45mg/l for dry wines.

Total Sulphur Dioxide:

Wines described as “botrytis” or similar are allowed a higher maximum level of 300 mg/l.

Sweetening:

Quality Wine may only be sweetened with sweet reserve sourced in the quality wine region.

### 4.8.2 Applications

Forms are obtainable from the WSB London office. An example can be found at the annex. A fee is payable to cover administrations costs of the RIB

### 4.8.3 Assessment

This is in three parts:

1. Post bottling analysis commissioned by the applicant from the designated laboratory
2. Blind tasting by a panel convened by the RIB.
3. Check on winery records

A copy of the application form and analysis results is sent by the RIB to the WSB, around one week after the tasting. Following receipt a WSB inspector will usually visit the winery to check records. After these have been checked (time 1-3 weeks), results are notified by the WSB London office.

**ENRICHMENT CONVERSION TABLE A**

This table may be used in conjunction with a suitably calibrated hydrometer or refractometer when carrying out enrichment operations to calculate the natural strength of wine before enrichment and the actual alcoholic strength after enrichment. The figure in the left hand column indicates the approximate amount of sugar in the must or fermenting wine in degrees °Oechsle. The figure in the right hand column indicates the approximate natural alcoholic strength. The table is not definitive and should be used together with the EU approved method of analysis for alcoholic strength laid down by Commission Regulation (EEC) No 2676/90.

°Oechsle	% Alcohol	°Oechsle	% Alcohol	°Oechsle	% Alcohol
40	4.4	78	10.5	116	16.3
41	4.5	79	10.6	117	16.4
42	4.7	80	10.8	118	16.6
43	4.8	81	10.9	119	16.7
44	5.1	82	11.1	120	16.9
45	5.3	83	11.3	121	17.0
46	5.5	84	11.4	122	17.2
47	5.6	85	11.6	123	17.3
48	5.8	86	11.7	124	17.5
49	5.9	87	11.9	125	17.5
50	6.0	88	12.0	126	17.8
51	6.2	89	12.2	127	18.0
52	6.4	90	12.4	128	18.1
53	6.6	91	12.5	129	18.3
54	6.7	92	12.7	130	18.4
55	6.9	93	12.8	131	18.6
56	7.0	94	13.0	132	18.8
57	7.2	95	13.0	133	18.9
58	7.3	96	13.1	134	19.1
59	7.5	97	13.3	135	19.2
60	7.7	98	13.4	136	19.4
61	7.8	99	13.6	137	19.5
62	8.0	100	13.8	138	19.7
63	8.1	101	13.9	139	19.8
64	8.3	102	14.1	140	20.0
65	8.4	103	14.2	141	20.2
66	8.6	104	14.4	142	20.3
67	8.7	105	14.5	143	20.5
68	8.9	106	14.7	144	20.6
69	9.1	107	14.8	145	20.8
70	9.2	108	15.0	146	20.9
71	9.4	109	15.2	147	21.1
72	9.5	110	15.3	148	21.3
73	9.7	111	15.5	149	21.4
74	9.8	112	15.6	150	21.5
75	10.0	113	15.8		
76	10.2	114	15.9		
77	10.3	115	16.1		

## 4.10

**ENRICHMENT CONVERSION TABLE B**

This table is for guidance when carrying out enrichment operations. It shows the amount of sugar (kilograms) to be added per hectolitre (ie 100 litres) of must for the amount of alcohol (% volume) given in the left hand column. Producers remain responsible for ensuring that legal limits for enrichment are observed.

<b>% volume alcohol required</b>	<b>Kilograms of sugar to be added per hectolitre of must</b>	<b>% volume alcohol required</b>	<b>Kilograms of sugar to be added per hectolitre of must</b>
0.50	0.83	2.60	4.29
0.60	0.99	2.70	4.46
0.70	1.16	2.80	4.62
0.80	1.32	2.90	4.79
0.90	1.49	3.00	4.95
1.00	1.65	3.10	5.12
1.10	1.82	3.20	5.28
1.20	1.98	3.30	5.45
1.30	2.15	3.40	5.61
1.40	2.31	3.50	5.78
1.50	2.48	-----	-----
1.60	2.64	*3.60	5.94
1.70	2.81	3.70	6.11
1.80	2.97	3.80	6.27
1.90	3.14	3.90	6.44
2.00	3.30	4.00	6.60
2.10	3.47	4.10	6.77
2.20	3.63	4.20	6.93
2.30	3.80	4.30	7.10
2.40	3.96	4.40	7.26
2.50	4.13	4.50	7.43

(NB This table is based on a conversion factor of 16.5 grams of sugar per one litre of must = 1% alcohol by volume)

\* **Wine producers are reminded that enrichment beyond 3.5% volume can be authorised by the European Commission in years of exceptionally unfavourable weather conditions. This may apply to specified varieties only.**

## 5. Documentation

### 5.1 Accompanying Documents

The movement of grapes and wine e.g. from a vineyard to a winery, or vice versa, requires the use of a 'Commercial Accompanying Document' (CAD).

- When grapes are sold to a winery for wine making.
- Grapes are transported more than 25 miles.

A CAD is not required for:

- Grapes despatched to a contract wine maker within 25 miles of the vineyard
- Bulk wine moved less than 25 miles for purposes of storage or bottling.
- Bottled labelled wine – maximum quantity 100 litres.

The CAD is a pre-printed numbered form issued by the WSB. The forms are supplied to vine growers each year before harvest, for completion prior to the movement of grapes. The details required include the consignor, the consignee (winery) and the quantity (tonnes or kg) of grapes.

Serial numbers of CADs must be noted on Harvest Declaration and Production Declaration forms, to permit WSB checks on winery records. Failure to use or record details of CADs may be regarded as a deficiency in keeping adequate records for the purposes of Quality Wine applications.

### 5.2 Other Accompanying Documents

a commercial document e.g. an invoice or delivery note, giving a full description of the product, is required for

Bottled labelled wines with duty-paid status exceeding 100 litres

Wine exceeding 30 litres for personal consumption of the consignee when transported by private individuals

Wine under duty-suspension

Wine moved under duty-suspension is subject to HM Revenue & Customs fiscal documentation (W8) and HMRC should be consulted about their requirements.

### 5.3 Winery Records

Winery records must be properly kept to demonstrate that vinification procedures are followed in accordance with regulations. Certain processes must be noted in records within 24 hours of the operation. These include:

- enrichment
- de-acidification
- sweetening
- blending
- bottling
- production of sparkling wine  
(use of tirage and expedition liqueur; volume and actual/potential strength of cuvée; enrichment of cuvée)

Any products used in the above operations e.g. cane or beet sugar (enrichment), calcium bicarbonate (de-acidification) must be recorded, noting the quantities used.

This must complement a stock record for each product, giving details of the supplier and date of receipt.

#### 5.4 Bottling Records

These must show the date, number of bottles used and the bottle size. Records must be either in serially numbered bound format, or held on a computer system, that for the purposes of interrogation, has been approved by the WSB inspector.

The optional use of WSB Winery Record form (WSB20) will help ensure that records are maintained in accordance with requirements. There is provision on this form to record wine-making processes e.g. addition of sulphur dioxide, that are subject to specified limits (see Section 4).

Records must be kept for five years.

#### 5.5 Notification of Operations

As well as being noted in records, two vinification processes must be notified to the WSB:

- Enrichment – the place, date and time of the first planned operation of the harvest must be notified at least 48 hours before it takes place, using the Enrichment Form (WSB 10).
- De-acidification – must be notified not more than 48 hours *after* the first operation of the season, using the De-acidification Form (WSB 14).

#### 5.6 Harvest and Production Declarations

These are issued annually by the WSB. Vineyards without winemaking facilities should complete form WSB12. Wineries that process grapes from their own vineyards or other vineyards should use form WSB21. Winemakers who send any part of their harvest to another winery should (also) complete the Production Declaration Other Uses Form (WSB21B).

#### 5.7 Timetable

Forms should be completed as at 1 December and returned by 10 December, in the stamped addressed envelope provided. Nil returns should be completed and returned.

#### 5.8 Stock Declaration

Each year, for statistical purposes, Defra undertakes a survey of vineyards selected at random and checked by the WSB.

#### 5.9 Vineyard Register

The WSB maintains the Vineyard Register in order to provide input to the Common Agricultural Policy in terms of UK production potential and trends. More recently, in many Member States, this has been supplemented by an 'Inventory of Production Potential' that is applied for planting rights and restructuring and conversion measures. These measures do not apply in the UK because the average annual production is currently less than 25,000 hectolitres.

Following initial registration with the WSB, vineyard owners are required to complete form WSB13 giving details of the area under vine and grape varieties planted. This information is recorded on the Vineyard Register. Any changes to plantings should be

notified to the WSB either during the course of inspection visits or by contacting the local inspector.

#### 5.10 Statistics

The total area under vines and vines in production are supplied annually to Defra as part of the harvest declarations. Vineyard statistics feature in the WSB Annual Report. They are usually also published in the UKVA Grape Press and appear in other publications (e.g. Farm Management Pocketbook).

## 6. Labelling

6.1 The EU has laid down comprehensive rules governing the labelling of still and liqueur wines, sparkling and semi-sparkling wines. The purpose of these rules is to provide consumers with sufficiently clear and accurate information to enable them to identify the origin and quality status of any wine put on sale, and to prevent them from being misled or confused by information displayed on the label.

6.2 Council Regulation (EC) No 1493/99 contains general rules on the description and presentation of still wines, with more detailed rules in Commission Regulation (EC) No 753/02. Council Regulation (EC) No 1493/99 (Annex VIII) contains general rules on the description and presentation of sparkling wines. For further information concerning Semi-Sparkling and Liqueur wines please consult the WSB.

6.3 The wine sector labelling provisions apply to all wine produced and marketed in the UK. The type of information which may be shown falls into three categories:

- **Compulsory (Mandatory) Information** which is necessary to enable the product to be identified. Must be grouped together in the same field of vision (so that it can be seen without having to turn the bottle) and in easily readable, indelible characters that show up clearly against the background on which it is printed and can be clearly distinguished from all other writings and designs. It should be displayed in English.
- **Optional Information (specified)** that provides supplementary information about the product.
- **Additional Optional Items** (which do not conflict with either of above).

6.3.1 Mandatory and optional labelling information may be displayed either on a label(s) affixed to the container or directly on the container itself. 'Labelling' means all references, symbols, illustrations and marks or any other description which serve to distinguish the product and which appears on the same container, including closure, or on tags attached to the container and the sheathing covering the neck of bottles.

6.3.2 Information that does not fall into the permitted mandatory or optional information categories may not be indicated on the label (but see section 6.7.4).

6.3.3 The rules on description and presentation do not simply cover the description of wine on labels. They also apply to information contained in:

- official documents, such as records and accompanying documents.
- commercial documents, particularly invoices and delivery notes.
- in advertising material (see section 6.12).

### 6.4 Foodstuffs Regulations

Although many aspects of wine labelling are set out in wine regulations, food regulations apply whenever there are no specific wine provisions. The main areas are:

- Nominal volume measurement.
- Lot marking.

- Food labelling provisions, not otherwise covered by wine sector regulations.

Under UK legislation these are the responsibility of Local Authorities, who also have responsibility for Weights and Measures and Food Labelling Regulations. Trading Standards should be consulted about these issues.

### 6.5 Trades Descriptions Act 1968

In the UK, EU wine regulations are supplemented by the **Trade Descriptions Act 1968**, which makes it a criminal offence to apply a false or misleading description to wine **sold by retail** (if deception occurs the Theft Act 1968 could also be invoked). The Act is enforced by local authorities trading standards departments.

### 6.6 Exemptions

Bottled wine must usually be labelled before it leaves the producer's premises. However, a label is not required in the following circumstances (Art 5.1 Reg. 753/02):

- batches of wine not exceeding 15 litres and not intended for sale.
- wine intended for the domestic consumption of the producer and his employees.
- wine transported between two or more establishments, or between vineyards and wine-making plants. In either case the wine belongs to the same undertaking, or wine is being returned to its owner on completion of one of the operations listed in section . In the latter case, the exemption only applies **if no sale of wine or grapes has taken place**.

Movement of unlabelled wine requires the use of accompanying documents prepared by the consignor, except as shown in section 5.1. If there is any doubt as to the necessity for these documents, the WSB should be consulted before transporting the wine.

### 6.7 English and Welsh Table Wine

EU wine regulations distinguish between table wines described by reference to a geographical area and those which do not declare their geographical origin. Table wines entitled to show a geographical unit must be described as 'Regional Wines' but only after satisfying analytical and tasting criteria.

Table wine must be made from vine varieties authorised for cultivation in the UK (see 6.13). For details of geographical units authorised to produce 'Regional Wines' see Section 7.

Although it is legal to produce wine in the UK using grapes from other EC countries, it is assumed, for the purposes of this document, that wines will only be made using authorised grape varieties grown in the UK. For information about non-UK sourced grapes please contact the WSB.

6.7.1 The minimum natural alcoholic strength for grapes/grape must to be enriched is 5%. The minimum actual alcoholic strength is 8.5%. The total alcoholic strength (maximum-**unenriched** wines) is 15%. (For enrichment criteria- 'all wines'- see Section 4.3.3)

### 6.7.2 Compulsory (Mandatory) Information

The following information must appear on the label, in a single field of vision (apart from the Lot Number and ingredients listing).

- The words – ‘Table Wine’
- Country of Origin ‘UK’ (for Table Wine sent to another country)
- Bottler Details
- Nominal Volume
- Actual Alcoholic Strength
- Allergenic Ingredients (mandatory from 25<sup>th</sup> November 2005)
- Lot Number (not on the closure)

An example is included at 6.8.

**Bottler Details:** Name, local administrative address and member state of the responsible bottler. The local administrative area and member state in which the bottling took place be included. Preceded by the words ‘Bottled by’ or ‘Bottler’ or, in the case of wine bottled under contract, ‘Bottled for’. The address and member state (**UK**) of the bottler must not be indicated in characters greater than half the size of the words ‘Table Wine’ and must not include the name of a Quality Wine. The text must appear in letters of the same type and size. The name and address of the bottler may be replaced by a Code Number issued by the WSB. Written application for issue of a bottler code number should be made to WSB Head Office. When a code is used, the name and address of the person marketing the wine must be shown e.g. Selected by....

**Nominal Volume:** It shall be stated on the label in litres, centilitres or millilitres and expressed in figures, accompanied by the unit of measurement used. The information shall be shown in figures at least 6mm high, if the nominal volume is greater than 100cl, at least 4mm high if equal to or less than 100cl, but greater than 20cl, and at least 3mm high if equal to or less than 20cl. For detailed information please consult Weights and Measures legislation.

**Actual Alcoholic Strength:** Must be expressed in ‘whole’ or ‘half’ unit formats e.g. XX% vol. or YY.5% vol. and may be preceded by the words ‘Actual Alcoholic Strength’; ‘Actual Alcohol’ or the abbreviation ‘Alc’. Min height i) 3mm : over 20cl-100cl ii) 5mm : over 100cl iii) 2 mm : 20cl or less

**Ingredients:** From 25<sup>th</sup> November 2004 it is optional to record details of certain allergens on the label, but from 25<sup>th</sup> November 2005 it will become a mandatory requirement. For wine the main allergen is sulphur dioxide. Where the finished wine contains more than 10 milligrams per litre of free SO<sub>2</sub>, which will apply to most wines, the label must include the term ‘contains sulphites’ or ‘contains sulphur dioxide’. The wording can be of any size as long as it is ‘readable’  
**Lot Number:** The lot mark is to be in accordance with Lot Marking Regulations 1996 - SI No 1502.

### 6.7.3 Optional Information (Specified)

May be shown either on the same label as the compulsory items or on another label (permitted for all wines). It may be displayed in any official language of the EU, but it is recommended that only English should be used in order to reduce the possibility of confusion.

The following are examples of the type of information that may be included:

- (i) An indication as to whether the wine is **red, white or rosé**.
- (ii) Details of persons taking part in marketing the wine. Those involved in marketing would come under the supplementary descriptions 'wine-grower', 'harvested by', 'distributed by' etc, additional to the bottler details.
- (iii) Type of Product - defined as residual sugar content (i.e. Dry, Medium Dry, Medium or Medium Sweet, Sweet).

Dry	Maximum of 4g/l, or 9g/l where the total acidity content is not more than 2g/l below the residual sugar content.
Medium Dry	The residual sugar content must exceed the maximum for "dry" but not exceed 12g/l, or 18g/l where the total acidity content is not more than 10g/l below the residual sugar content.
Medium or Medium Sweet	The residual sugar content must exceed the maximum for "medium dry" but not exceed 45g/l.
Sweet	At least 45g/l.

- (iv) Brand Name. A brand name may be used providing it is not likely to cause confusion or mislead but must not include geographical origin, vine variety etc. (Reg 1493/99 Annex V11.F).

The following are examples of the type of information that may not be included:

- (i) Details of vintage and/or vine variety (Reg. 753/02).
- (ii) The name of the vineyard (Reg. 753/02).

Consumer recommendations may only relate to: dishes with which the wine concerned may be served; the manner of serving the wine; the handling of wine containing deposits (tartrate); acceptability of the wine for religious purposes; and storage.

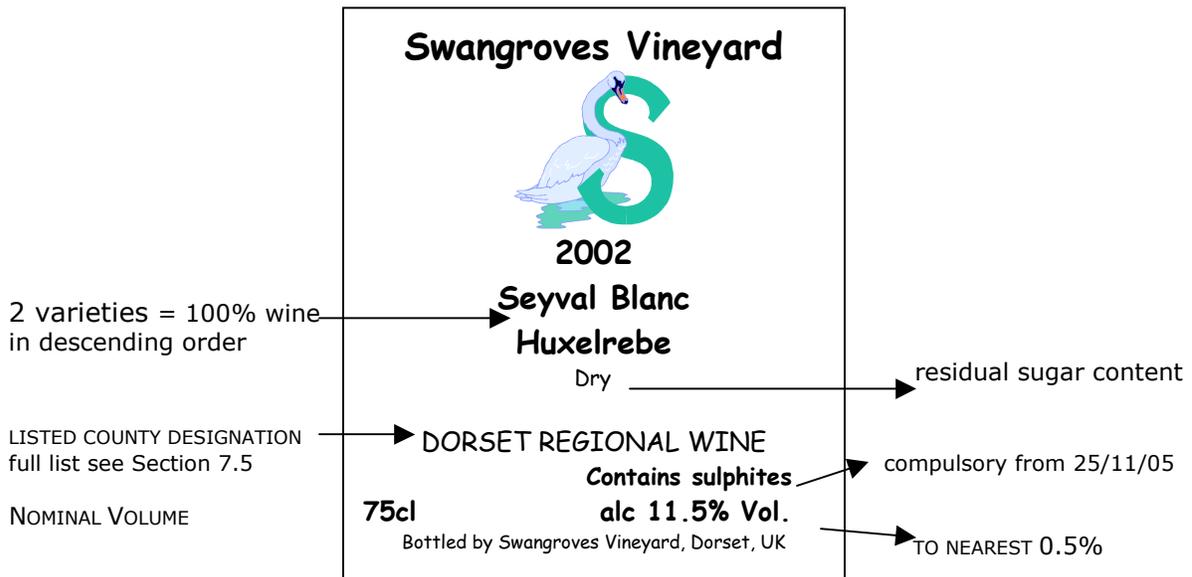
#### 6.7.4 non-labelling information

Apart from the permitted mandatory and optional information there are a few other particulars which may be indicated on the label or container of a wine. Strictly speaking these particulars do not form part of the 'labelling' of the wine, since they do not relate to its description or identity. They include:

- (i) Details of the manufacture or volume of the container. These may be indicated only if they are inscribed directly and indelibly on the container.
- (ii) Signs, designs or figure codes (such as bar codes) which identify the product.
- (iii) The price of the wine.

### 6.8 English and Welsh Regional Wine

## Regional (Table) Wine



Regional Wine is an ‘upper’ category of Table Wine (equivalent to French Vin de Pays etc.) The minimum natural alcohol is 6% and minimum actual alcohol is 8.5% (see [Table / Regional / Quality Wines, - a summary of the parameters](#) ). 85% of the wine must originate from grapes grown in the stated region. For details of approved geographical origins (regions) see Annex .

Regional Wine application procedures are administered by the UKVA, from whom application forms can be obtained. Details are set out in the Defra ‘Notice to Vine Growers and Wine Producers’. For further details of the Scheme see Section 7 .

### 6.8.1 Compulsory (Mandatory) Information

Please refer to 6.8 above. The words ‘Regional Wine’ together with an approved geographic unit must appear on the label. Other information as shown at section 6.7.2 .

### 6.8.2 Optional Information (Specified)

**Vine Variety:** The name of a variety (or an approved synonym) may be shown provided it is authorised. If only one variety is indicated, then at least 85% of the wine must derive from that variety. If two or three varieties are indicated then the wine must be made entirely of those varieties. The vine varieties must be shown in descending order of proportions used and in the same size and characters.

Any number of authorised grape varieties may be shown under the heading ‘natural’ or ‘technical’ conditions governing production of the wine, so long as they constitute at least 85% of the wine. When grapes are described in this way, they may only be mentioned as part of descriptive text, which is not in the same field of vision as mandatory information.

(note: if grape must, concentrated grape must or rectified concentrated grape must is used to sweeten the wine, it need not be obtained from the variety or varieties which are named on the label).

**Vintage:** Mention of the vintage year is allowed only if at least 85% of the wine originates from the year indicated.

**Indication of Bottling on the Producer's Premises:** The expression 'Bottled by the Producer' may be used provided that the wine was bottled:

- at a vineyard where the grapes were harvested and vinified.
- by a group of vineyards.
- by a producer group

**Awards:** Awards granted by an official body or an officially recognised body may be shown, provided that authenticity can be demonstrated by way of documents identifying the geographical unit in which it originates and the vintage. A list of recognised bodies is published by the European Commission (2003 C96). For further information please contact the WSB.

**Name of Vineyard:** The name of a vineyard may be shown for a 'Regional' wine, provided the wine was made exclusively from grapes harvested from vines at that vineyard and the winemaking entailed the active involvement of the grower.

### 6.8.3 Additional optional items

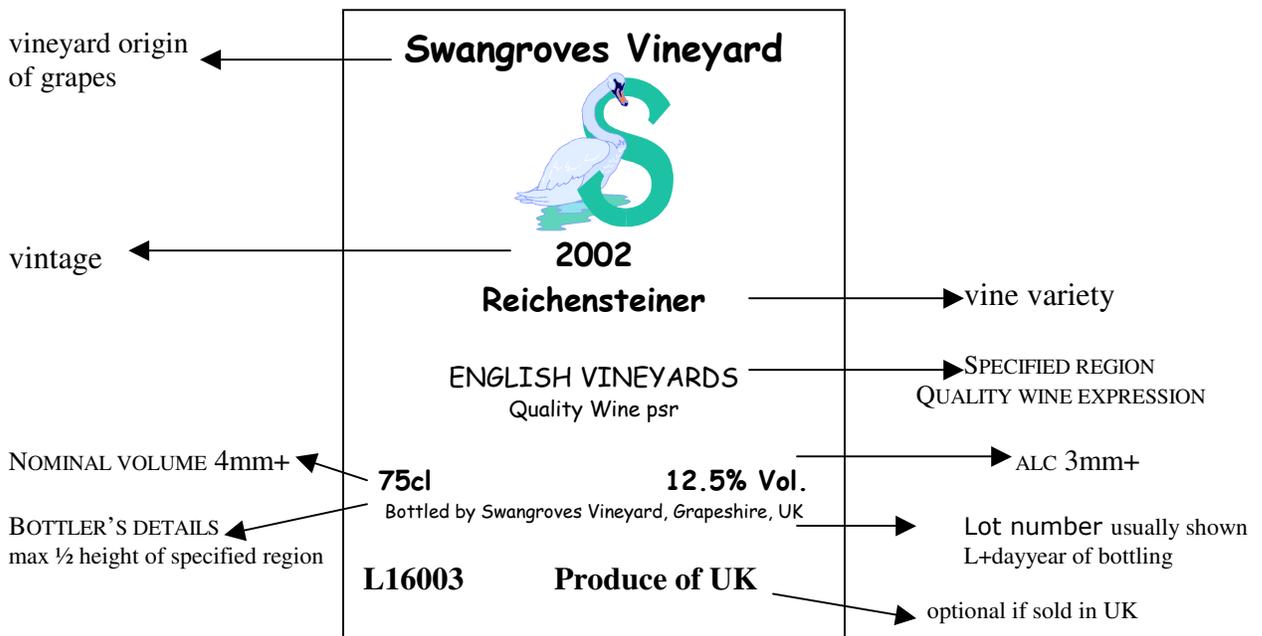
**Allowed, providing these do not mislead nor cause confusion with compulsory or specified optional information**

### 6.9 English and Welsh Quality Wine

#### Quality Wine psr label

UPPER CASE = mandatory item

lower case = optional item



This description applies to wines that have been successfully submitted under the UK Quality Wine Scheme. The minimum natural alcohol is 6% and total alcohol 9%. For details of enrichment see Section 4.8.1 . Full details of Quality Wine production requirements and application procedures are given in Defra ‘Notice to Vine Growers and Wine Producers. Application forms are obtainable from the WSB.

### 6.9.1 Quality Term

The Quality Term must include:

- (a) The name of the specified region, ie: English Vineyards or Welsh Vineyards (Quality Wine must originate in a specified region).
- (b) The term ‘Quality Wine Produced in a Specified Region’ or ‘Quality Wine psr’ must appear on the label.

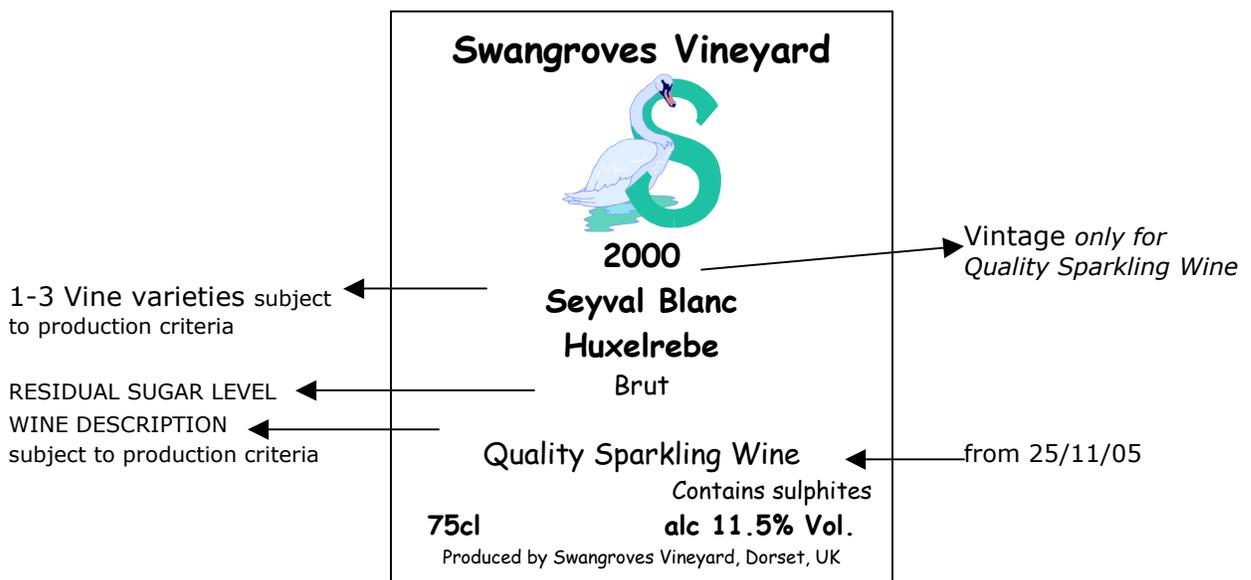
and must appear as follows:

*ENGLISH (or WELSH) VINEYARDS QUALITY WINE PSR*

### 6.9.2 Mandatory and Optional Information

In other respects the mandatory and optional information requirements are largely the same as those for Regional Wines (see section 6.8 ) and 6.9 illustration .

### 6.10 Sparkling and Quality Sparkling Wine



6.10.1 Mandatory (Compulsory) Information (see figure ).

**The Term ‘Quality Sparkling Wine’, ‘Aerated Sparkling Wine’ or ‘Sparkling Wine’ as appropriate:**

- (a) The term ‘Quality Sparkling Wine’ is restricted to wines which satisfy the strict production criteria laid down by Council Regulation (EC) No 1493/99 Annex V and VIII for those products (see Section 4.4).
- (b) The term ‘Aerated Sparkling Wine’ must be used (in letters of the same type) when the wine is made by carbonation. It must be supplemented by the words ‘**obtained by the addition of/adding carbon dioxide**’ to appear in letters of the same size type and on the same line or immediately below.
- (c) The term ‘Sparkling Wine’ should be used in all other cases.

**The Name and Address of the Producer or Vendor**

Producer means the natural or legal person or group of persons by whom or on whose behalf production is carried out. Production means the processing of fresh grapes, grape musts and wines into a ‘sparkling wine’ product.

The producer or vendor address should consist of the local authority area in which the head office is situated, followed by the words ‘United Kingdom’. The name and address must be preceded by the words ‘producer’, ‘produced by’, ‘distributor’ or ‘distributed by’ as appropriate.

**Nominal Volume**

This is expressed in litres, centilitres or millilitres.

**Actual Alcoholic Strength**

This must be indicated in units or half units, using the symbol ‘XX% vol’. The strength shown may not be more than 0.8% higher or lower than the strength determined by analysis. The figure indicating the actual alcoholic strength may be preceded by the words ‘actual alcohol’ or ‘actual alcoholic strength’.

**Residual Sugar Content**

Permitted terms are as follows:

<b>Permitted Term</b>	<b>Residual Sugar Content</b>
Brut Nature	Less than 3g/l
Extra Brut	0 - 6g/l.
Brut	Less than 15g/l.
Extra Dry	12 - 20g/l.
Dry	17 - 35g/l.
Medium Dry	33 - 50g/l.

**Lot Marking**

In accordance with the Lot Marking Regulations 1996 SI No 1502 (enforced by Local Authorities).

**Allergenic Ingredients - sulphites**

Requirement becomes mandatory from 25<sup>th</sup> November 2005.

**6.10.2 Optional Information**

The rules governing the use of optional information on sparkling wine labels are not as strict as those for still wines. In general terms any items must not be likely to mislead the consumer, and must be distinguishable from mandatory information. However, the use of certain types of optional information is regulated by EC Regulation 1493/99 Annex V111. In particular, it should be noted that the following items may only be used to describe a Quality Sparkling Wine:

- the term ‘Quality Sparkling Wine’
- the term ‘Bottle Fermented’ providing the wine is made sparkling by a second alcoholic fermentation in the bottle; production process last a minimum of 9 months; fermentation and cuvee on lees is for at least 90 days and separation from the lees is by racking or disgorging.
- The terms ‘Bottle Fermented by the Traditional Method’ or ‘Traditional Method’ providing the wine is made sparkling by a second alcoholic fermentation in the bottle; remains in contact with the lees for at least 9 months and within the same undertaking from the time when the cuvee is constituted; and is separated from the lees by disgorging.
- **Vintage Year.** The 85% rule applies with the exception of the products contained in triage liqueur or expedition liqueur.
- Reference to ‘**Superior Quality**’, including the terms ‘**Premium**’ and ‘**Reserve**’
- The names of up to **Three Vine Varieties**. The 85% rule applies for one variety. If three varieties are named they must constitute 100% of the wine and be shown in descending order of proportion, provided the distinction is essential to convey the product’s distinctive character. [Sparkling Wines are also entitled to show vine varieties provided that specific production requirements (including secondary fermentation of 60 days or 30 in containers with stirrers) are satisfied].
- The defined geographical units ‘**England**’ or ‘**Wales**’

Note: Use of the term ‘Method Champenoise’ is prohibited

The terms ‘Bottle Fermented by the Traditional Method’ ‘Traditional Method’, ‘Classical Method’ or ‘Classical Traditional Method’ may be used providing the wine is made sparkling by a second alcoholic fermentation in the bottle; remains without interruption in contact with the lees for at least nine months in the same undertaking from the time when the cuvee is constituted; is separated from the lees by disgorging.

There are no restrictions on where optional information may appear. It may be displayed in any official language of the EU, but it is recommended that only English should be used in order to reduce the risk of confusion.

#### 6.10.3 Other Matters

Welsh Quality, Regional or Table Wine and Sparkling Wine produced in Wales may show the labelling information in Welsh provided the details also appear in English. The use of labels only in Welsh is not permitted.

#### 6.11 Overseas Markets

English and Welsh Wine produced, labelled and packaged in accordance with the wine regulations and accompanied by the necessary documentation should not normally experience any problems when exported to another Member State.

In the case of wine exported to a Third Country it is advisable to check with a commercial agent to find out whether any particular labelling requirements are imposed which differ from those laid down by the EU. The wine regulations permit wine to be exported to Third Countries labelled with information not permitted on labels under EU rules but required under the legislation of the Third Country concerned.

There are a number of additional requirements for wines exported to the United States and exporters should contact a WSB Inspector.

#### 6.12 Advertising

Advertising and advertising material are subject to rules, although not as detailed as those which apply to labels. Advertising includes leaflets, wine lists and other promotional material. Under UK and EU legislation advertising must be true and not likely to mislead the consumer, particularly as regards the nature, substance or quality of any food including wine. An obvious infringement would be the description of a sparkling wine as ‘Champagne’ if it did not originate from the Champagne region of France.

## 6.13 Vine Varieties

Name of variety	Synonymous name	Grape colour
Acolon		Black
Auxerrois		White
Bacchus		White
Cabernet Sauvignon		Black
*Cascade	Seibel 13/053	Black
Chardonnay		White
Chasselas	Gutedal	White
Dornfelder		Black
Dunkelfelder		Black
Ehrenfelser		White
Elbling Red		Black
Elbling White		White
Faberrebe		White
Findling		White
Gutenborner		White
Huxelrebe		White
Kerner		White
Kernling		White
Kanzler		White
*Léon Millot		Black
Madeleine angevine 7672	Madeleine angevine	White
Madeleine Royale		White
Madeleine sylvaner III 28/51	Madeleine sylvaner	White
Mariensteiner		White
Merlot		Black
Müller-Thurgau	Rivaner	White
Optima		White
Orion		White
Ortega		White
Perle of Alzey	Perle	White
Phoenix		White
Pinot blanc	Weissburgunder	White
Pinot meunier	Wrotham pinot	Black
Pinot noir	Spätburgunder	Black
Pinot Noir Précoce		Black
Regent		Black
Regner		White
Reichensteiner		White
Riesling		White
Rondo (GM 6494/5)	GM 6494/5	Black
Rülander	Pinot gris	White
Scheurebe		White
Schönburger		White
Senator		White
*Seyval blanc	Seyve-Villard 5/276	White
Siegerrebe		White
*Triomphe		Black
Würzer		White
Zweigeltrebe	Blauer Zweigeltrebe	Black

\* inter-specific variety

## **7. Regional Wine Scheme - Procedures**

Before a wine can be labelled a Regional Wine, thus allowing the grape variety, vineyard and vintage to be stated, it must be declared analytically sound and be tasted by an expert panel. Growers and producers may enter wines for assessment via the Regional Wine Scheme either by contacting the office of the Representative Industry Body (RIB) or the organiser of a recognised competition. Details of the current RIB and the dates by which applications must be made, are circulated annually by Defra with the Notice to Growers.

7.1 An application consists of:

- Two bottles of wine from the batch of wine for which Regional Wine status is being sought.
- A numbered application form.
- A post-bottling analysis from the designated laboratory, or a Producer's Analysis Certificate.
- Payment of entry fee.
- Alternatively wines may qualify for regional status if they achieve awards in recognised regional or national competitions

7.2 The RIB will:

- check the application forms, analyses, and Producer's Analysis Certificates.
- acknowledge receipt of entry fee.
- select 10% of the wines submitted with Producer Analysis Certificates for independent analysis. If required applicants will be required to send one bottle of the selected wine to the designated laboratory. Copies of analysis certificates will be provided, together with a letter stating whether the wines have passed or failed. Reasons for failure will be provided.
- conduct a tasting of all wines with an acceptable analysis on the next scheduled day.
- notify applicants whether the wines entered have passed or failed Regional Wine Status. Reasons for failure will be provided.
- notify the WSB of passes and failures, including results from Regional Competitions.

7.3 Independent Analysis

To ensure that applicants who choose to use a Producers Analysis Certificate do not receive preferential treatment, it is a requirement of legislation that 10% of wines submitted without an independent analysis certificate are sent to a designated analyst. The applicant will not be charged a further fee and is entitled to a copy of the analysis.

Half of the sampled wines will be selected on a risk assessment basis. They will be selected from wineries demonstrating analysis failures in the recent past, and from wineries failing to demonstrate a good track record of analytical competence. The other half will be randomly selected.

**Table / Regional / Quality Wines, - a summary of the parameters.**

These notes should be read in context with Schedule 1 of UK Common Agricultural Policy (Wine) Regulations, and DEFRA's current Notice to Growers

<b>Parameters</b>	<b>Table Wine</b>	<b>Regional Wine</b>	<b>Quality Wine</b>																																																						
<u>VINEYARDS</u>																																																									
Production area	U.K	England Wales East Anglia Named counties	England. Wales.																																																						
Altitude of the production area	Any	Below 250 metres above sea level	Below 220 metres above sea level																																																						
Vine varieties	Categories 1 – 4	Categories 1 – 3	Categories 1 – 3 but excluding the hybrids marked with an *																																																						
Yield	No limit	May not exceed 100hl/ha (regional average)	May not exceed 80hl/ha (average for specified region)																																																						
<u>GRAPES</u>																																																									
Origin of grapes	U.K.	85% from the stated area.	100% from the stated area.																																																						
Minimum. Natural Alcohol	5%	6%	6%																																																						
Minimum. Acid	3.5 g/l	4 g/l	4 g/l																																																						
<u>WINES</u>																																																									
Analytical assessment	None required	Post bottling analysis from an approved laboratory or A producer analysis certificate	An official post bottling analysis performed at the approved laboratory																																																						
Organoleptical assessment	None required	Tasting by an approved panel set up by the RIB a number of times per year, marking out of 20 points as follows: <table style="margin-left: 20px; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;">Points</th> <th style="text-align: center;">To Pass</th> </tr> </thead> <tbody> <tr> <td><i>Colour &amp; Clarity</i></td> <td style="text-align: center;">3</td> <td></td> </tr> <tr> <td><i>Nose</i></td> <td style="text-align: center;">4</td> <td style="text-align: center;">2</td> </tr> <tr> <td><i>Taste:</i></td> <td></td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Fine</td> <td style="text-align: center;">10 – 13</td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Balanced</td> <td style="text-align: center;">8 – 9</td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Acceptable</td> <td style="text-align: center;">6 – 7</td> <td style="text-align: center;">6</td> </tr> <tr> <td style="padding-left: 20px;">Imperfect</td> <td style="text-align: center;">0 – 5</td> <td></td> </tr> <tr> <td style="padding-left: 20px;"><i>Total</i></td> <td></td> <td style="text-align: center;">10</td> </tr> </tbody> </table> <p style="margin-left: 20px;"><b>or</b></p> Tasting at a National or Regional Competition specified by Defra – award level required		Points	To Pass	<i>Colour &amp; Clarity</i>	3		<i>Nose</i>	4	2	<i>Taste:</i>			Fine	10 – 13		Balanced	8 – 9		Acceptable	6 – 7	6	Imperfect	0 – 5		<i>Total</i>		10	Tasting by an approved panel set up by the RIB a number of times per year, marking out of 20 points as follows: <table style="margin-left: 20px; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;">Points</th> <th style="text-align: center;">To Pass</th> </tr> </thead> <tbody> <tr> <td><i>Colour &amp; Clarity</i></td> <td style="text-align: center;">3</td> <td></td> </tr> <tr> <td><i>Nose</i></td> <td style="text-align: center;">4</td> <td style="text-align: center;">2</td> </tr> <tr> <td><i>Taste:</i></td> <td></td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Fine</td> <td style="text-align: center;">10 – 13</td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Balanced</td> <td style="text-align: center;">8 – 9</td> <td style="text-align: center;">8</td> </tr> <tr> <td style="padding-left: 20px;">Acceptable</td> <td style="text-align: center;">6 – 7</td> <td></td> </tr> <tr> <td style="padding-left: 20px;">Imperfect</td> <td style="text-align: center;">0 – 5</td> <td></td> </tr> <tr> <td style="padding-left: 20px;"><i>Total</i></td> <td></td> <td style="text-align: center;">12</td> </tr> </tbody> </table>		Points	To Pass	<i>Colour &amp; Clarity</i>	3		<i>Nose</i>	4	2	<i>Taste:</i>			Fine	10 – 13		Balanced	8 – 9	8	Acceptable	6 – 7		Imperfect	0 – 5		<i>Total</i>		12
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Note;

If a wine fails Quality Wine status on taste, it can automatically be awarded Regional Wine status if it gains 6 – 7 marks (Acceptable), and the wine is within the analytical parameters required for Regional Wine.

**DESIGNATIONS FOR REGIONAL WINE**

Cornwall	Devon
Dorset	East Anglia
England	Gloucestershire
Hampshire	Herefordshire
Isle of Wight	Isles of Scilly
Kent	Lincolnshire
Oxfordshire	Somerset
Shropshire	Surrey
Sussex	Wales
Worcestershire	Yorkshire
Cardiff	Cardiganshire
Carmarthenshire	Denbighshire
Gwynedd	Monmouthshire
Newport	Pembrokeshire
Rhondda Cynon Taf	Swansea
The Vale of Glamorgan	Wales

# Quality Wine Application

No.

- Please read the Notes for Guidance before completing this form.
- This form has been printed in sets of 3 on self-copy paper. Please complete in **BALL POINT PEN** and **BLOCK LETTERS**. Press firmly on a hard surface.

1. Owner's name and full postal address   
 Postcode

Tel. No. (incl. national dialling code)   
 Fax No. (incl. national dialling code)   
 Email

2. Quality wine area:  **English Vineyards**  **Welsh Vineyards** 3. Vintage

4. Name of wine

5. Fermentation No(s)  6. No. of bottles

7. Volume/Bottle (cl)  8. Total volume (l)

9. Date(s) of bottling  10. Bottling record No.

	Grape varieties	Natural alcohol % vol.	Vineyard of origin	CAD No. (if applicable)
1.				
2.				
3.				
4.				

12. Name and address of winery (if not as shown at 1 above)   
 Postcode

13. Enrichment YES  NO   
 If **YES**, please state which fermentation numbers were enriched:

14. Sweetening YES  NO

If **YES**, please give the following details:

Location of operation	<input style="width: 100%;" type="text"/>
Origin of production	<input style="width: 100%;" type="text"/>
Sweetening agent	<input style="width: 100%;" type="text"/>
Total alcoholic strength	<input style="width: 100%;" type="text"/>
Quantity	<input style="width: 100%;" type="text"/>

15. De-acidification of **WINE**: YES  NO

**For RIB use only**

**Analytical test:** \*PASS / FAIL \*delete as appropriate

**Organoleptic test:** \*PASS / FAIL

Signature of RIB representative \_\_\_\_\_

Name in BLOCK LETTERS \_\_\_\_\_

**For WSB use only**

Quality Wine Status \_\_\_\_\_

Notification to applicant \_\_\_\_\_ Date \_\_\_\_\_

**Declaration by owner (or nominated representative)**

I hereby declare that the information given is accurate and may be verified from winery records.

Signature

Name in BLOCK LETTERS

Date

**Payment enclosed** (please tick).....

**DATA PROTECTION ACT STATEMENT**

The information you have provided, including personal data, will be primarily used for the purpose of enforcing the wine marketing and related regulations. They may be released to other wine sector enforcement authorities to facilitate investigations including suspected fraudulent treatment or risk to health. Details will be held in our computer system and may be used to compile the vineyard register, annual production declarations, surveys and reports and usually released only as unattributable information.

In limited circumstances, WSB may be required to release information, including personal data and commercial information, on request under the Code of Practice on Access to Government Information or the Freedom of Information Act 2000. However, WSB will not permit any unwarranted breach of confidentiality nor will we act in contravention of our obligations under the Data Protection Act 1998.

WSB may use the name, address and/or other details on this form to contact you in connection with a Visit Survey form to monitor the service we provide.

This copy for the use of the  
**Wine Standards Board**

# Quality Wine Application

No.

- Please read the Notes for Guidance before completing this form.
- This form has been printed in sets of 3 on self-copy paper. Please complete in **BALL POINT PEN** and **BLOCK LETTERS**. Press firmly on a hard surface.

1. Owner's name and full postal address

Tel. No. (incl. national dialling code)

Fax No. (incl. national dialling code)

Email

Postcode

2. Quality wine area:  **English Vineyards**  **Welsh Vineyards** 3. Vintage

4. Name of wine

5. Fermentation No(s)  6. No. of bottles

7. Volume/Bottle (cl)  8. Total volume (l)

9. Date(s) of bottling  10. Bottling record No.

	Grape varieties	Natural alcohol % vol.	Vineyard of origin	CAD No. (if applicable)
1.				
2.				
3.				
4.				

12. Name and address of winery (if not as shown at 1 above)

Postcode

13. Enrichment YES  NO

If **YES**, please state which fermentation numbers were enriched:


14. Sweetening YES  NO

If **YES**, please give the following details:

Location of operation	
Origin of production	
Sweetening agent	
Total alcoholic strength	
Quantity	

15. De-acidification of **WINE**: YES  NO

**For RIB use only**

**Analytical test:** \*PASS / FAIL \*delete as appropriate

**Organoleptic test:** \*PASS / FAIL

Signature of RIB representative \_\_\_\_\_

Name in BLOCK LETTERS \_\_\_\_\_

**For WSB use only**

Quality Wine Status \_\_\_\_\_

Notification to applicant \_\_\_\_\_ Date \_\_\_\_\_

**Declaration by owner (or nominated representative)**

I hereby declare that the information given is accurate and may be verified from winery records.

Signature

Name in BLOCK LETTERS

Date

**Payment enclosed** (please tick)

**DATA PROTECTION ACT STATEMENT**

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WSB may use the name, address and/or other details on this form to contact you in connection with a Visit Survey form to monitor the service we provide.

This copy for the use of the  
**Recognised Industry Body**

# Quality Wine Application

No.

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- This form has been printed in sets of 3 on self-copy paper. Please complete in **BALL POINT PEN** and **BLOCK LETTERS**. Press firmly on a hard surface.

1. Owner's name and full postal address

Tel. No. (incl. national dialling code)

Fax No. (incl. national dialling code)

Email

Postcode

2. Quality wine area:  **English Vineyards**  **Welsh Vineyards** 3. Vintage

4. Name of wine

5. Fermentation No(s)  6. No. of bottles

7. Volume/Bottle (cl)  8. Total volume (l)

9. Date(s) of bottling  10. Bottling record No.

	Grape varieties	Natural alcohol % vol.	Vineyard of origin	CAD No. (if applicable)
1.				
2.				
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4.				

12. Name and address of winery (if not as shown at 1 above)

Postcode

13. Enrichment YES  NO

If **YES**, please state which fermentation numbers were enriched:


14. Sweetening YES  NO

If **YES**, please give the following details:

Location of operation	
Origin of production	
Sweetening agent	
Total alcoholic strength	
Quantity	

15. De-acidification of **WINE**: YES  NO

**For RIB use only**

**Analytical test:** \*PASS / FAIL \*delete as appropriate

**Organoleptic test:** \*PASS / FAIL

Signature of RIB representative \_\_\_\_\_

Name in BLOCK LETTERS \_\_\_\_\_

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**For WSB use only**

Quality Wine Status \_\_\_\_\_

Notification to applicant \_\_\_\_\_ Date \_\_\_\_\_

**Declaration by owner (or nominated representative)**

I hereby declare that the information given is accurate and may be verified from winery records.

Signature

Name in BLOCK LETTERS

Date

**Payment enclosed** (please tick)

**DATA PROTECTION ACT STATEMENT**

The information you have provided, including personal data, will be primarily used for the purpose of enforcing the wine marketing and related regulations. They may be released to other wine sector enforcement authorities to facilitate investigations including suspected fraudulent treatment or risk to health. Details will be held in our computer system and may be used to compile the vineyard register, annual production declarations, surveys and reports and usually released only as unattributable information.

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This copy for the use of the  
**Applicant**

## Quality Wine Application Form

**Notes for Guidance****Samples**

- Three sample 75cl bottles of the finished, bottled wine should be submitted with each application.
- Where the whole bottling is in the 37.5cl size, four bottles should be submitted.
- A standard quality wine analysis by Corkwise of the finished, bottled wine must be submitted with the application.
- A sample labelled with the analysis and application reference numbers must be retained by the applicant for 3 years.

**Instructions for completion of the form**

Question No.

**1 Owner**

The application form should be completed by, or on behalf of, the owner of the wine at the time of bottling. The owner should ensure that the winery record details are available for inspection.

**4 Name of the Wine**

Should be as on the label of the marketed product. If several labels are to be used, please state the vineyard name and grape varieties.

**5 Fermentation number(s)**

Should correspond to the appropriate page(s) of the Winery Record.

**7-10 Bottling details**

The quantity of wine entered for the Quality Wine Scheme must be bottled prior to application, additional quantities bottled subsequently will require a new application. Bottlings of the same wine in different size bottles (i.e. 75cl and 37.5cl)

are acceptable, provided that the numbers of bottles of each size are given on the application form.

**11 Natural alcohol % vol**

Refers to the fermentation vat in which the grape variety or blend was fermented.

**14 Sweetening Location**

Indicate either with reference to (1) or (12), or supply details if the operation was carried out elsewhere.

**Origin**

County where sweet reserve was produced should be stated.

**Sweetening**

Grape must (sweet reserve), concentrated grape must or rectified concentrated grape must are permitted.

**15 De-acidification of WINE**

There is no requirement to state de-acidification of must.

The **top two copies** of the form, together with the samples, should be forwarded to the address specified by the RIB  
– See RIB Guidance Notes.

**The third copy should be retained for future reference.**