
GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT**NO. R. 2247****8 July 2022****LIQUOR PRODUCTS ACT, 1989****(ACT No. 60 OF 1989)****LIMITATION ON THE USE OF CERTAIN PARTICULARS IN CONNECTION WITH THE
SALE OF LIQUOR PRODUCTS: AMENDMENT**

I, Angela Thokozile Didiza, Minister of Agriculture, Land Reform and Rural Development, acting under section 11(4) of the Liquor Products Act, 1989 (Act No. 60 of 1989), hereby amend Government Notice No. R. 1432 of 29 June 1990, as amended, to the extent set out in the Schedule.

A.T. DIDIZA,

Minister of Agriculture, Land Reform and Rural Development.

SCHEDULE

Definition

1. In this Schedule "the Notice" means the Schedule to Government Notice No. R. 1432 of 19 June 1990, as amended by Government Notices No's R. 1210 of 30 May 1991, R. 835 of 26 June 1998, R. 1414 of 6 November 1998, R. 815 of 11 August 2006, R. 556 of 22 May 2009, R. 527 of 13 July 2012, R. 405 of 23 May 2014, R. 4 of 5 January 2018 and R. 734 of 13 August 2021.

Amendment of clause 1 of the Notice

2. Clause 1 of the Notice is hereby amended by the substitution for the wording of the following wording:

"Any word or expression in this Schedule to which a meaning has been assigned in the Act shall have that meaning, and "the Act" means the Liquor Products Act, 1989 (Act No. 60 of 1989), and the regulations and schemes made thereunder.".

Amendment of clause 2 of the Notice

3. Clause 2 of the Notice is hereby amended by the substitution for the wording preceding paragraph (a) of the following wording:

"Unless authorised thereto in terms of an act or the subordinate legislation under an act or the Act, no person shall in connection with the sale of wine use the -".

Substitution of clause 8 of the Notice

4. The following clause is hereby substituted for clause 8 of the Notice:

"8. Reservation with regard to the use of "tequila" or "mezcal"

No person shall in connection with the sale of a liquor product use the word "tequila" or the word "mezcal" unless such use is in compliance with the official Mexican standard.

LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

MEAD REGULATIONS: AMENDMENT

The Minister of Agriculture, Land Reform and Rural Development has, under section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989), made the regulations in the Schedule.

SCHEDULEDefinition

1. In this Schedule “the Regulations” means the regulations published by Government Notice No. R. 321 of 6 March 1998, as amended by Government Notices No's R. 1017 of 18 July 2003, R. 474 of 4 June 2010, R. 400 of 2 May 2014, R. 630 of 24 July 2015 and R. 274 of 1 March 2019.

General amendment of the Regulations

2. The Regulations are hereby amended by the deletion of all Afrikaans text therein.

Amendment of regulation 4 of the Regulations

3. Regulation 4 of the Regulations is hereby amended by the substitution for paragraphs (a) and (b) of the following paragraphs:

"(a) be produced by the alcoholic fermentation by means of a yeast of a mixture of honey and water;

(b) have an alcohol content of at least 3,5 per cent and not more than 18 per cent if not required to be fortified or distilled in terms of regulation 6;"

Amendment of regulation 6 of the Regulations

4. Regulation 6 of the Regulations is hereby amended by the substitution for paragraph (a) of the following paragraph:

"(a) unless expressly provided otherwise in Table 2, it complies with the general requirements set out in regulation 4; and"

Amendment of regulation 7 of the Regulations

5. Regulation 7 of the Regulations is hereby amended by the substitution for subregulation (2) of the following subregulation:

"(2) A substance that may be added to mead in terms of subregulation (1) may subject to the provisions of subregulation (3) and unless provided otherwise in these regulations, be added before, during or after production of the mead concerned."

Amendment of regulation 10 of the Regulations

6. Regulation 10 of the Regulations is hereby amended by -

(a) the substitution for paragraph (a) of the following paragraph:

"(a) The expression "alcoholic honey beverage" or "mead".";

(b) the substitution for paragraph (b) of the following paragraph:

"(b) The applicable class designation as specified in column 1 of Table 2:

Provided that -

(i) the expression "mead", where applicable, need not be repeated if indicated in terms of paragraph (a) and is used in conjunction with the rest of the applicable class designation; and

(ii) the expression "traditional African mead", where applicable, need not be indicated.";

(c) the substitution for paragraph (h) of the following paragraph:

"(h) The full name and physical business address of the person by whom or on whose behalf the mead is bottled with a view to the sale thereof by him or her in sealed containers.".

Amendment of Table 1 of the Regulations

7. Table 1 of the Regulations is hereby amended by the insertion of the following entries after the last entry:

Name of authorised person	Description of authorised premises	Maximum permissible volume per year
1	2	3
"Brendon Cloete	24 Lorna Avenue, Glenhaven, Belville	4 000 litre
Inge Lotter	Plot 14, Burnside, Nelspruit	400 litre
Gluckauf Boerdery CC trading as Darling Honey	Darling Honey, Rietfontein, Darling	100 000 litre
Simthembile Nzuzo	16555 Maydene Farm, Mthatha	1 000 litre
Herman van Zyl trading as Skald Meadery	3 Avignon Way, Longwood Estate, Pinehurst Durbanville	1 500 litre
Lloyd Hughes trading as Mellivora Meadery	Unit 27, Old Timberyard, 7th Avenue, Maitland, Cape Town	1 000 litre".

Amendment of Table 2 of the Regulations

8. Table 2 of the Regulations is hereby amended by -

- (a) by the substitution for item 5 of the following item:

	CLASS	SPECIFIC REQUIREMENTS
	1	2
"5.	Beer mead	1. Only ale or lager yeast shall be used for the alcoholic fermentation 2. The alcohol content of the product shall not exceed 7 percent.";

(b) by the substitution for item 7 of the following item:

	CLASS	SPECIFIC REQUIREMENTS
	1	2
"7.	Hippocras	1. The product shall be produced by the addition of herbs and spices or natural extracts of herbs and spices in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead. 2. The residual sugar content of the product shall be more than 20 grams per litre."

(c) the insertion of the following items after item 10:

	CLASS	SPECIFIC REQUIREMENTS
	1	2
"11.	Karri/ / iQhilika traditional African mead	The product shall be produced by the addition of peeled Trichodiaderma roots.
12.	T'ej traditional African mead	The product shall be produced by the addition of gesho sticks or other bittering agents, raisins and oak bark.
13.	iMpandamel traditional African mead	The product shall be produced by the addition of edible roots.
14.	Khadi traditional African mead	The product shall be produced by the addition of edible wild berries.
15.	Vhinya ya vulomba / Vukanyi traditional African mead	The product shall be produced by the addition of marula fruit.
16.	Braggot	The product shall be produced by the addition of malt extract, hops, herbs, spices, raisins and grain.
17.	Cyser	The product shall be produced by the addition of apple.
18.	Pyment	The product shall be produced by the addition of grapes.
19.	Bochet	The product shall be produced from caramelised honey.
20.	Capsicumel	The product shall be produced by the addition of peppers.
21.	Sack	1. The product shall have an alcohol content of at least 14 per cent. 2. The residual sugar content of the product shall be more than 20 grams per litre.

	CLASS	SPECIFIC REQUIREMENTS
	1	2
22.	Acerglyn	The product shall be produced by the addition of maple syrup.
23.	Rhodomel	The product shall be produced by the addition of rose flowers and hips.
24.	Chilli Mead	The product shall be produced by the addition of chilli peppers.
25.	Weirdomel	The product shall be produced by the addition of crushed peanuts, crushed tree nuts or vegetables, or a mixture of any of these substances.
26.	Session mead	The product shall have an alcohol content of not more than 7.5 per cent.
27.	Great mead	The product shall be matured for at least ten years.
28.	Saxumel	The product shall be a distilled mead with an alcohol content of at least 43 per cent.
29.	Amormel	The product shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25 per cent.
30.	Faveomel	The product shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25 per cent.
31.	Fructusmel	The product shall be a sack mead, fortified with brandy to an alcohol content of not more than 25 per cent.

Amendment of Table 3 of the Regulations

9. Table 3 of the Regulations is hereby amended by -

(a) the substitution for the entries below:

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
"Fruit juice, fruit cells and fruit juice concentrate	All classes	These substances may -

		<p>(a) be added to a maximum of 15% for honey beer calculated in accordance with the mass of honey used; and</p> <p>(b) for classes other than Melomel and honey beer, shall not constitute more than 3% per volume of the final product."</p>
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of the following entries:

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
"Fruit juice, fruit cells and fruit juice concentrate	All classes	These substances may -
		<p>(a) be added to a maximum of 15% for beer mead and 50% for Melomel, calculated in accordance with the mass of honey used; and</p> <p>(b) for classes other than Melomel and beer mead, shall not constitute more than 3% per volume of the final product.";</p>

(b) by the deletion of the following entries:

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3

"Wine yeast and wine yeast nutrients	All classes, excluding honey beer";	
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(c) by the insertion in the alphabetically correct places of the following entries:

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
"Ale yeast	Beer mead, Braggot, Cyser, Pymment, Karri and T'ej	
Apple juice	Cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
Brandy	Fructusmel	
Caramelised honey	All classes	
Chilli	Chilli mead, Capsicumel and Hippocras	
Grain malt	Beer mead, Braggot, Karri and T'ej	
Grapes	Pymment	This substance may be added to a maximum of 50 %, calculated in accordance with the mass of honey used.
Hops	Beer mead, Braggot, Karri, T'ej and Hippocras	
Hyssop	Bochet, Rhodomel, Hippocras and Melomel	
Lager yeast	Beer mead, Braggot, Cyser, Pymment, Karri and T'ej	
Licorice root	Hippocras	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Malt extract	Beer mead, Braggot, Cyser, Pymment, Karri and T'ej	
Maple syrup	Acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
Nuts	Weirdomel	
Oak wood, bark, staves, and chips	All classes	
Peppers	Capsicumel and Hippocras	
Quinine	Beer mead, Braggot, Karri and T'ej	
Raisins	T'ej, Melomel and Pymment	
Roses	Rhodomel and Hippocras	
Rose hip	Rhodomel and Melomel	
Rue	Beer mead and Hippocras	
Rum	Faveomel	
Saxumel	Amormel	
Trichodiaderma roots	Karri	
Vodka	Faveomel	
Yeast and yeast nutrients	All classes, excluding beer mead".	

Amendment of Table 6 of the Regulations

10. Table 6 of the Regulations is hereby amended by the substitution for item 1 of the following item:

Nature of particulars		Minimum vertical height in the case of labels on containers with a capacity of -		
		Less than 250 ml	250 ml but not more than 375 ml	More than 375 ml
1		2	3	4
"1.	The expression "alcoholic honey beverage" or "mead"	2,0 mm	3,0 mm	5,0 mm".

LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

REGULATIONS: AMENDMENT

The Minister of Agriculture, Land Reform and Rural Development has, under section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989), made the regulations in the Schedule.

SCHEDULEDefinition

1. In this Schedule “the Regulations” means the regulations published by Government Notice No. R. 1433 of 29 June 1990, as amended by Government Notices Nos. R. 838 of 19 April 1991, R. 2841 of 29 November 1991, R. 2079 of 24 July 1992, R. 2593 of 11 September 1992, R. 2791 of 2 October 1992, R. 3152 of 20 November 1992, R. 1376 of 30 July 1993, R. 2350 of 10 December 1993, R. 356 of 25 February 1994, R. 636 of 8 April 1994, R. 1022 of 27 May 1994, R. 2242 of 23 December 1994, R. 394 of 17 March 1995, R. 1695 of 3 November 1995, R. 1876 of 8 December 1995, R. 501 of 29 March 1996, R. 1038 of 8 August 1997, R. 1141 of 29 August 1997, R. 833 of 26 June 1998, R. 1078 of 28 August 1998, R. 24 of 8 January 1999, R. 70 of 22 January 1999, R. 672 of 28 May 1999, R. 951 of 6 August 1999, R. 21 of 12 January 2001, R. 349 of 20 April 2001, R. 678 of 27 July 2001, R. 343 of 7 March 2003, R. 77 of 3 February 2006, R. 814 of 11 August 2006, R. 846 of 14 September 2007, R. 171 of 15 February 2008, R. 555 of 22 May 2009, R. 413 of 21 May 2010, R. 525 of 13 July 2012,

R. 401 of 2 May 2014, R. 629 of 24 July 2015, R. 5 of 5 January 2018, R. 274 of 1 March 2019 and R. 736 of 13 August 2021.

Amendment of regulation 8 of the Regulations

2. Regulation 8 of the Regulations is hereby amended by the substitution for subparagraph (i) of paragraph (a) of subregulation (5) of the following subparagraph -

"(i) alcoholic apple beverage shall consist of fruit juice derived from pears or grapes or added alcoholic pear beverage or added unspecified alcoholic fruit beverage derived solely from grapes;"

Amendment of regulation 9 of the Regulations

3. Regulation 9 of the Regulations is hereby amended by -

- (a) the substitution for item 4 of the Table of the following item:

Raw material	Class of spirit
1	2
"4. Any fermented harmless vegetable article	Compound gin; Infused gin; Distilled gin; Vodka; Unspecified spirit; Mixed spirit";

- (b) the insertion after item 5 of the Table of the following item:

Raw material	Class of spirit
1	2

Raw material	Class of spirit
"6. Fermented agave	100 % agave".

Insertion of regulation 10A in the Regulations

4. Regulation 10A is hereby inserted in the Regulations after regulation 10:

"10A. Requirements for 100 % agave

100 % agave shall -

- (a) be distilled from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;
- (b) have an alcohol content of at least -
 - (i) 40 per cent in the case of aged 100 % agave and extra-aged 100 % agave as defined in item 13E of Table 10;
 - (ii) 38 per cent in the case of ultra-aged 100 % agave as defined in item 13E of Table 10; and
 - (iii) 43 per cent in all other cases."

Amendment of regulation 18 of the Regulations

5. Regulation 18 of the Regulations is hereby amended by the substitution for paragraph (a) of the following paragraph:

"(a) be produced by the distillation of -

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

in a rectifying or fractionating column: Provided that –

- (i) granulated sugar may not be used in the production of cane spirit; and
- (ii) sugar cane syrup referred to in subparagraph (iii) does not include manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like;".

Amendment of regulation 19 of the Regulations

6. Regulation 12 of the Regulations is hereby amended by the substitution for paragraphs (a) and (b) of subregulation (1) of the following paragraphs:

"(a) be produced by the distillation of -

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

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

- (i) granulated sugar may not be used in the production of rum; and
 - (ii) sugar cane syrup referred to in subparagraph (iii) does not include manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like;
- (b) have the distinctive taste and aroma which is characteristic of rum and which is clearly distinguishable from that of cane spirit or another class of spirit: Provided

that if the product is flavoured, the taste and aroma which is characteristic of rum shall still be discernible; and".

Insertion of regulation 20A in the Regulations

7. Regulation 20A is hereby inserted in the Regulations after regulation 20:

"20A. Requirements for absinthe

"Absinthe shall -

(a) be produced by -

- (i) the distillation of any fermented harmless vegetable article with or over common wormwood (*Atemisia absinthium* L.), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof;
- (ii) the redistillation of a spirit with or over common wormwood (*Atemisia absinthium* L.), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof; or
- (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);

- (b) have a predominant taste and aroma characteristic of absinthe;
- (c) contain at least 20 mg of thujone per litre of the final product; and
- (d) have an alcohol content of at least 45 per cent."

Substitution of regulation 21 of the Regulations

8. Regulation 21 is hereby substituted in the Regulations by the following regulation:

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

Compound gin shall -

- (a) be produced by flavouring a spirit with juniper berries and other natural or nature-identical flavourings or extracts thereof;
- (b) have a discernible taste and aroma characteristic of juniper; and
- (c) have an alcohol content of at least 43 per cent."

Insertion of regulations 21A and 21B in the Regulations

9. Regulations 21A and 21B are hereby inserted in the Regulations after regulation 21:

"21A. Requirements for infused gin [7(1)(b); 27(1)(a)]

Infused gin shall -

- (a) be produced by macerating juniper and other flavourings of plant origin, but not extracts or essences thereof, in a spirit;
- (b) have a predominant taste and aroma characteristic of juniper; and
- (c) have an alcohol content of at least 43 per cent.

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

Distilled gin shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof;
 - (ii) the redistillation of a spirit with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof; or

- (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);
- (b) have a predominant taste and aroma characteristic of juniper;
- (c) be clear with no colour; and
- (d) have an alcohol content of at least 43 per cent."

Amendment of regulation 22 of the Regulations

10. Regulation 22 of the Regulations is hereby amended by the substitution for paragraph (b) of the following paragraph:

"(b) unless flavoured, not have any distinctive characteristic, aroma, taste or colour; and"

Amendment of regulation 29 of the Regulations

11. Regulation 29 of the Regulations is hereby amended by -

- (a) the substitution for subregulation (3) of the following subregulation:

"(3) The sugar content, expressed as invert sugar, of a spirit-based liquor shall, in the case of liqueur and cream liqueur, be at least 75 gram per litre.";

(b) the substitution for subregulation (4) of the following subregulation:

"(4) The flavour, taste and character of a spirit-based liquor shall be clearly distinguishable from that of wine or a class of wine."; and

(c) the substitution for subregulation (5) of the following subregulation:

"(5) Notwithstanding the provisions of this regulation the administering officer may until 31 December 2025 allow a spirit cocktail to comply with the requirements of this regulation as they were on the day before this paragraph came into operation."

Amendment of regulation 35 of the Regulations

12. Regulation 35 of the Regulations is hereby amended:

(a) by the substitution for paragraph (a) of subregulation (1) of the following paragraph:

"(a) subject to the provisions of paragraph (aA), in the case of wine of a class specified in column 1 of Table 2, be the applicable designation specified in that column: Provided that –

- (i) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa, the class designation "perlé wine" shall be indicated in conjunction with "methode ancestrale", wherever it appears on a label;
 - (ii) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is more than 300 kPa, the class designation "sparkling wine" shall be indicated in conjunction with "methode ancestrale", wherever it appears on a label; and
 - (iii) in the case of a spirit-barrel-aged wine, the word "spirit" in the class designation shall be replaced by the name of the spirit concerned;"
- (b) by the insertion after paragraph (a) of subregulation (1) of the following paragraph:

"(aA) in the case of rosé wine from white wine aged in wooden casks, previously used to age red wine, the class designation shall be -

- (i) "rosé" with or without "wine" in conjunction with the expression "from red wine casks";
- (ii) "rosé" with or without "wine" in conjunction with the expression "from white wine aged in red wine casks";

- (iii) the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned in conjunction with "rosé", with or without "wine", and the expression "from red wine casks";
 - (iv) "rosé" with or without "wine" followed by the word "from" and the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned and the expression "aged in red wine casks"; or
 - (v) any one of the class designations set out in subparagraphs (i), (ii), (iii) or (iv) where "red wine" is replaced by the name of the red wine variety concerned, but only if such casks were previously used for red wine of that red wine grape variety only;";
- (c) by the substitution for paragraph (e) of subregulation (1) of the following paragraph:
- "(e) in the case of a spirit-based liquor of a class specified in column 1 of Table 5, be the applicable designation specified in that column: Provided that, in the case of a spirit aperitif -
- (i) the word "spirit" shall be substituted by the name of the spirit concerned; and

- (ii) wherever the name of the spirit concerned is to be used on any label, it be indicated in conjunction with and in letters of the same colour, type and size as the word "aperitif";
- (d) by the substitution for paragraph (a) of subregulation (2) of the following paragraph:

"(a) The word "wine" or "wyn", that forms part of the class designation of wine of a class specified in items 1 to 7, 8, 8(f), 8(g), 18, and 19 of Table 2, may be omitted when the class designation concerned is indicated on a label."; and

- (e) by the insertion after paragraph (c) of subregulation (2) of the following paragraphs:

"(cA) If vodka is flavoured, the word "vodka" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

- (i) the names of such flavourings may be substituted by a collective name for such flavourings; and
- (ii) if vodka is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced".

(cB) If 100 % agave is flavoured, the designation "100 % agave" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that the names of such flavourings may be substituted by a collective name for such flavourings.

(cC) If rum is flavoured, the word "rum" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

- (i) the names of such flavourings may be substituted by a collective name for such flavourings; and
- (ii) if rum is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced".

(cD) The word "gin" shall not be used on its own anywhere on a label unless it is used as or as part of the full class designation or full permissible alternative class designation concerned and the letters of such full class designation or full permissible alternative class designation are of the same colour, type, and size."

Amendment of regulation 39 of the Regulations

13. Regulation 39 of the Regulations is hereby amended by the substitution for paragraph (g) of subregulation (1) of the following paragraph:

"(g) in connection with the sale of wine indicate that such wine is –

- (i) lower in alcohol, light, lite or the like, unless that wine has an actual alcohol content of no more than 10 per cent; and
- (ii) low or very low in alcohol, extra light, ultra light, extra lite, ultra lite or the like, unless that wine has an actual alcohol content of no more than 4.5 per cent: Provided that the board or the administering officer, as the case may be, may until 31 December 2025 allow wine not complying with this provision.

Amendment of regulation 52 of the Regulations

14. Regulation 52 of the Regulations is hereby amended by the insertion after subparagraph (ii) of paragraph (b) of subregulation (7) of the following subparagraphs:

- "(iii) in the case of certified red wine, which has been in glass containers for at least 10 years, and has been sensorially approved by the board at least 3 times;
- (iv) in the case of certified white wine, which has been in glass containers for at least 7 years, and has been sensorially approved by the board at least 3 times;"

Amendment of Table 1 of the Regulations

15. Table 1 of the Regulations is hereby amended -

- (a) by the substitution for the entry "Carignan" of the entry "Carignan (Carinena)";
- (b) by the substitution for the entry "Grenache (Rooi/Red Grenache; Grenache noir)" of the entry "Grenache (Rooi/Red Grenache; Grenache noir; Garnacha)";
- (c) by the substitution for the entry "Muscat d'Alexandrie (Hanepoot; Muscat; Moscato)" of the entry "Muscat d'Alexandrie (Hanepoot; Muscat; Moscato; Muscat of Alexandria)";
- (d) by the substitution for the entry "Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel; Rooi Muskadel; Moscato)****" of the entry "Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel; Rooi Muskadel; Moscato; Muscat blanc á Petit Grains)****";
- (e) by the substitution for the entry "Pinot gris (Pinot grigio)" of the entry "Pinot gris (Pinot grigio; Gruaburgunder)";

- (f) by the substitution for the entry "Tinta Barocca" of the entry "Tinta Barocca (Tinta das Baroccas)";
- (g) by the substitution for the entry "Viura" of the entry "Viura (Macabeo)"; and
- (h) by the insertion in the alphabetically correct places of the entries "Beogradska Bela", "Beogradska Crna", "Chambourcin", "Marselan", "Piquepoul blanc", "Seyval blanc" and "Vidal blanc".

Amendment of Table 2 of the Regulations

16. Table 2 of the Regulations is hereby amended by -

- (a) the substitution for paragraph 3 in column 2 opposite item 16 "Bottle-fermented sparkling wine" in column 1 of the following paragraph:

"3. The total duration of the production process including the period of maturation, shall be at least three months calculated from the commencement or the second alcoholic fermentation.";

- (b) the insertion after item 17 of the following items:

Class	Specific requirements
1	2
"17A. Méthode Cap Classique	1. The grapes for this product shall be whole bunch pressed if made from grapes of the 2023 harvest and beyond.

Class	Specific requirements
1	2
sparkling wine	<ol style="list-style-type: none"> 2. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold. 3. If made from grapes of the 2022 harvest and before the product shall remain in contact with the lees in such bottle for a continuous period of at least nine months calculated from the commencement of the second alcoholic fermentation. 4. If made from grapes of the 2023 harvest and beyond the product shall remain in contact with the lees in such bottle for a continuous period of at least twelve months calculated from the commencement of the second alcoholic fermentation. 5. The separation of the lees shall be done by means of "degorgement". 6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 2 and 3 or 4 above. 8. If made from grapes of the 2023 harvest and beyond the product may only be sold if it has been certified. 9. See notes 1 and 2.
17B. Méthode Cap Classique sparkling wine with Extended Lees Aging	<ol style="list-style-type: none"> 1. This product shall only be produced from one or more of the following cultivars: Chardonnay, Pinot Noir and Pinot Meunier. 2. The grapes for this product shall be whole bunch pressed. 3. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold. 4. The product shall remain in contact with the lees in such bottle for a continuous period of at least thirty-six months calculated from the commencement of the second alcoholic fermentation. 5. The separation of the lees shall be done by means of "degorgement". 6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 3 and 4 above.
	<ol style="list-style-type: none"> 8. The product may only be sold if it has been certified. 9. See notes 1 and 2.";

(c) the insertion after item 19 of the following item:

Class	Specific requirements
1	2
"19a. Rosé wine from white wine aged in wooden casks, previously used to age red wine	<ol style="list-style-type: none"> 1. The product shall have the colour that is distinctive of a rosé wine. 2. The white wine shall be aged for at least 2 months in wooden casks, previously used to age red wine. 3. The rosé colour of the product shall be obtained exclusively from the contact of the white wine with the red wine casks and no red wine may be added to the white wine concerned.";

(d) by the substitution for note 2 of the Notes at the end of the Table of the following note:

- "2. (a) Written notice of the intended initiation of the second alcoholic fermentation shall be furnished to the administering officer and, if the product is on record to be certified, the board to reach them at least three working days beforehand.
- (b) Full records of all processes in connection with the production of the product shall be kept to the satisfaction of the administering officer and, if the product is on record to be certified, the board.
- (c) In the case of a class of wine specified in items 17A and 17B, written notice of the intended commencement of the whole bunch pressing of

the grapes shall be furnished to the board to reach the board at least one working day beforehand."

Amendment of Table 3 of the Regulations

17. Table 4 of the Regulations is hereby amended by the substitution for item 3 of the following item:

Class	Kind of fruit from which fruit juice shall be derived	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"3. Unspecified alcoholic fruit beverage	Any kind or combination of fruit, including grapes, but excluding pineapples	2,5	15,0"

Amendment of Table 5 of the Regulations

18. Table 5 of the Regulations is hereby amended by the substitution for item 2 of the following item:

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"2. Spirit aperitif	The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or flavourings which are nature-identical (excluding spirit flavourings and <i>Cannabis</i> flavourings), egg, milk, sugar of plant origin or water to only one of the spirits referred to in	24,0	30,0"

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
	regulation 10, 10A, 11, 13, 15, 18, 19, 21, 21A, 21B or 22.		

Amendment of Table 6 of the Regulations

19. Table 6 of the Regulations is hereby amended -

- (a) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Allura red AC C.I. 16035" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (b) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Anatto extract C.I. 75120" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (c) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Azorubine or Carmoisine C.I. 14720" in column 1 of the entry "unspecified

alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

- (d) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Beetroot red or Betanin" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (e) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Brilliant blue FCF C.I. 42090" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (f) by the substitution for the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding grape spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Caramel (I - plain; II - caustic sulphite process; III - ammonia process; IV - ammonia sulphite process)" in column 1 of the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding grape spirit, silver or blanco 100 % agave as set out in item 13E of Table 10, cane spirit, infused gin, distilled gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor";

- (g) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Carotines (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (h) by the substitution for the entry "Carotines (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)" in column 1 of the entry "Carotenes (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)";
- (i) by the substitution for the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Charcoal" in column 1 of the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding 100 % agave other than the silver or blanco class as set out in item 13E of Table 10, premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor";
- (j) by the substitution for the entry "grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Chlorophyll C.I. 75810" in

column 1 of the entry "compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

- (k) by the substitution for the entry "unspecified alcoholic fruit beverage; gin, grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Cochineal, Carminic acid or Carmine C.I. 75470" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (l) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Curcumin C.I. 75300" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (m) by the substitution for the entry "spirit cooler; spirit cocktail; cream liqueur" in column 2 opposite the entry "Dairy products and plant based dairy alternatives" in column 1 of the entry "spirit cooler; spirit aperitif; cream liqueur";
- (n) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Erythrosine BS C.I. 45430" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

- (o) by the substitution for the entry "husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, gin, vodka; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage" in column 2 opposite the entry "Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of the entry "husk spirit, premium husk spirit, flavoured 100 % agave (excluding the silver or blanco class as set out in item 13E of Table 10), pot still brandy, brandy, vintage brandy; compound gin, flavoured vodka and flavoured rum; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage";
- (p) by the insertion after paragraph b) of the entry in column 3 opposite the entry "Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of the following paragraph:
- "c) the spirits (excluding compound gin) mentioned in column 2 shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.";
- (q) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; vodka" in column 2 opposite the entry "Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; flavoured vodka, compound gin";

(r) by the insertion after paragraph b) of the entry in column 3 opposite the entry "Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of the following paragraph:

"c) flavoured vodka shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.";

(s) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit cocktail; liqueur" in column 2 opposite the entry "Fruit juice" in column 1 of the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit aperitif; liqueur";

(t) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Green S, acid brilliant green BS or lissamine green C.I. 44090" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

(u) by the substitution for the entry "husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Honey" in column 1 of the entry "husk spirit, premium husk spirit, flavoured 100 % agave (excluding the silver or blanco

class as set out in item 13E of Table 10), pot still brandy, brandy, vintage brandy, flavoured vodka, flavoured rum, infused gin, compound gin and absinthe; grape-based liquor (excluding grape liquor); spirit-based liquor";

- (v) by the substitution for the entry in column 3 opposite the entry "Honey" in column 1 of the following entry:

"The addition of this substance to -

- a) absinthe shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l;
 - b) the other spirits (excluding compound gin) specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.";
- (w) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Lycopene C.I. 75125" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (x) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Ponceau 4R or Cochineal red A C.I. 16255" in column 1 of the entry "unspecified

alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

(y) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Quinoline yellow C.I. 47005" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";

(z) by the substitution for the entry "sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); spirits (excluding mampoer); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor" in column 2 opposite the entry "Sugar of plant origin" in column 1 of the entry "sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); spirits (excluding mampoer, the silver or blanco class of 100 % agave as set out item 13E of Table 10 and 100 % agave, which are not flavoured); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor";

(aa) by the substitution for the entry in column 3 opposite the entry "Sugar of plant origin" in column 1 of the following entry:

"The substance shall -

- a) in the case of sparkling wines, only be added for the initiation of the second alcoholic fermentation and to sweeten the final product;

- b) in the case of an alcoholic fruit beverage -
 - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom;

 - (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar;

- c) in the case of husk spirit, premium husk spirit, pot still brandy, brandy and vintage brandy, infused gin, flavoured rum, flavoured vodka and flavoured 100 % agave only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l;

- d) in the case of absinthe, not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l;

- e) in the case of other spirits (excluding compound gin), only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 1g/l; and

- f) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.";
- (bb) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Sunset yellow FCF or Orange yellow S C.I. 15985" in column 1 of the entry "unspecified alcoholic fruit beverage; compound gin, flavoured vodka; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (cc) by the substitution for the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Tannin" in column 1 of the entry "wine; spirits (excluding grape spirit, the silver or blanco class of 100 % agave as set out in item 13E of Table 10, distilled gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; grape-based liquor";
- (dd) by the substitution for the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor" in column 2 opposite the entry "Wood" in column 1 of the entry "wine; spirits (excluding grape spirit, the silver or blanco class of 100 % agave as set out in item 13E of Table 10, distilled gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor";

(ee) by the deletion of the following entries:

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
"Gold flakes	wine; grape-based liquor; spirit-based liquor"	

(ff) by the insertion in the alphabetically correct places of the following entries:

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
"Ammonium sulphite	wine	
Calcium tartrate	wine	
Edible and consumable decorative flakes, glitter and dust	wine; compound gin; flavoured vodka, grape-based liquor; spirit-based liquor	
Flavourings of plant origin, but not extracts or essences thereof and not anything derived from plants of the genus <i>Cannabis</i> .	Infused gin, distilled gin and absinthe	The addition of this substance to - a) infused gin shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l; b) distilled gin shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 1 g/l; c) absinthe shall not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l."

Amendment of Table 10 of the Regulations

20. Table 10 of the Regulations is hereby amended -

(a) by the substitution for item 8 of the following item:

Class designation	Permissible alternative
1	2
"8. Sparkling wine according to the traditional method	Sparkling wine according to the classical method; Sparkling wine according to the classical traditional method; Methode cap classique sparkling wine if made from grapes of the 2022 harvest and before; Champagne, if the administering officer is satisfied that the sparkling wine concerned was produced in the Champagne area in France.";

(b) by the insertion of the following entries after item 8:

Class designation	Permissible alternative
1	2
"8A. Méthode Cap Classique sparkling wine	MCC sparkling wine.
8B. Méthode Cap Classique sparkling wine with Extended Lees Aging	Méthode Cap Classique sparkling wine ELA, MCC sparkling wine with Extended Lees Aging, MCC sparkling wine ELA, Extended Lees Aging Méthode Cap Classique sparkling wine, Extended Lees Aging MCC sparkling wine, ELA Méthode Cap Classique sparkling wine, ELA MCC sparkling wine or MCC ELA sparkling wine.";

(c) by the substitution for item 13B of the following item:

Class designation	Permissible alternative
1	2
"13B. Pot still brandy and vintage brandy	Brandy In addition to pot still brandy or brandy, the expression "VS" if the product is a pot still brandy. In addition to pot still brandy or brandy, the expression "VSOP" if the product is a pot still brandy, matured for at least 4 years in accordance with the provisions of regulation 12.

Class designation	Permissible alternative
1	2
	<p>Additional to pot still brandy, vintage brandy or brandy, the expression "XO" if the product is a pot still brandy matured for at least 10 years in accordance with the provisions of regulation 12, or is a vintage brandy matured for at least 10 years in accordance with the provisions of regulation 14.</p> <p>Additional to pot still brandy, vintage brandy or brandy, the expression "XXO" if the product is a pot still brandy matured for at least 14 years in accordance with the provisions of regulation 12, or is a vintage brandy matured for at least 14 years in accordance with the provisions of regulation 14.";</p>

(d) by the insertion of the following entries after item 13D:

Class designation	Permissible alternative
1	2
13E. 100 % agave	<p>Silver or Blanco 100 % agave, which shall be clear with no colour.</p> <p>Gold, Joven or Oro 100 % agave, which shall have the customary golden hue, acquired by wood aging or the addition of allowed additives or blending with aged 100 % agave or extra-aged 100 % agave.</p> <p>Aged or Reposado 100 % agave, which shall be matured for at least 3 months in oak casks with a capacity of not more than 600 litres.</p> <p>Extra-aged or Añejo 100 % agave, which shall be matured for at least 12 months in oak casks with a capacity of not more than 600 litres.</p> <p>Ultra-aged or Extra Añejo 100 % agave, which shall be matured for at least 3 years in oak casks with a capacity of not more than 600 litres.</p> <p>Tequila, with or without "100 % agave" or the word "blue" or any of the above-mentioned descriptors, if the administering officer is satisfied that such use complies with the official Mexican standard for tequila.</p> <p>Mezcal, always with "100 % maguey" or "100 % agave", and with or without "craft" or "ancestral" or any of the above-mentioned descriptors, if the administering officer is satisfied that such use complies with the official Mexican standard for mezcal.</p>
13F. Compound gin and infused gin	Gin until 31 December 2025

Class designation	Permissible alternative
1	2
13G. Distilled gin	Gin; London gin or London dry gin if the sugar content of the final product, calculated as reducing sugar, is not more than 0,1 g/l and if the final product is clear with no colour.";

(e) by the deletion of item 17.

LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

WINE OF ORIGIN SCHEME: AMENDMENT

I, Angela Thokozile Didiza, Minister of Agriculture, Land Reform and Rural Development, acting under section 14 of the Liquor Products Act, 1989 (Act No. 60 of 1989), on the recommendation of the Wine and Spirit Board referred to in section 2 of said Act, hereby amend the Wine of Origin Scheme published by Government Notice No. R. 1434 of 1990, as amended, to the extent set out in the Schedule.

A.T. DIDIZA,

Minister of Agriculture, Land Reform and Rural Development.

SCHEDULE

Definition

1. In this Schedule “the Scheme” means the Wine of Origin Scheme published by Government Notice No. R. 1434 of 29 June 1990, as amended by Government Notices No’s R. 837 of 19 April 1991, R. 2842 of 29 November 1991, R.1054 of 10 April 1992, R. 2594 of 11 September 1992, R. 3231 of 27 November 1992, R. 546 of 2 April 1993, R. 1375 of 30 July 1993, R. 1021 of 27 May 1994, R. 2067 of 2 December 1994, R. 814 of 9 June 1995, R. 1875 of 8 December 1995, R. 1039 of 8 August 1997, R 834 of 26 June 1998, R 324 of 19 March 1999, R. 19 of 12 January 2001, R. 829 of 21 June 2002, R. 1306 of 25 October 2002 as corrected by R. 1503 of 6 December 2002, R.1819 of 19 December 2003, R. 835 of 26 August 2005, R. 813 of 11 August 2006, R. 554 of 22 May 2009, R. 526 of 13 July 2012, R. 403 of 2 May 2014, R. 628 of 24 July 2015, R. 6 of 5 January 2018, R. 274 of 1 March 2019 and R. 735 of 13 August 2021.

Amendment of section 6B of the Scheme

2. Section 6B of the Scheme is hereby amended by the substitution for subsection (6) of the following subsection:

“(6) Notwithstanding the provisions of subsection (2)(d), the non-adjoining land of the units registered for the production of estate wine under the names Bergsig, De Wetshof, Goedverwacht, Mont Blois, Neethlingshof, Rietvallei and Delheim

(previously known as Vera Cruz), as registered on 1 January 2006, shall be deemed to be adjoining land for the purposes of this section: Provided that an application in terms of subsection (3) in respect of such non-adjoining land shall not be allowed by the board."

Amendment of section 14W of the Scheme

3. Section 14W of the Scheme is hereby amended by the substitution for paragraph (b) of the following paragraph:

"(b) comply with the requirements for a low alcohol wine as set out in the regulations made under the Act."

Amendment of section 23 of the Scheme

4. Section 23 of the Scheme is hereby amended by the insertion after paragraph (i) of subsection (4) of the following paragraph -

"(j) It may, if the particulars required in terms of regulation 24(2) have been indicated once as set out in regulation 24(6), be the name of the geographical unit, region, district or ward concerned, with or without the expression "wine of origin" or "wyn van oorsprong" or the abbreviation "W.O."."

Amendment of section 27 of the Scheme

5. Section 27 of the Scheme is hereby amended by -

(a) the substitution for subsection (2) of the following subsection:

"(2) The board shall for the purposes of the consideration of an application referred to in subsection (1) take a sample of the wine concerned in the manner set out in section 28 of this Scheme: Provided that the board need not take a sample if satisfied that:

(a) in the case of red wine, that red wine has been in glass containers for at least 10 years and batches thereof have been finally approved in terms of this section at least 3 times; and

(b) in the case of white wine, that white wine has been in glass containers for at least 7 years and batches thereof have been finally approved in terms of this section at least 3 times."; and

(b) the substitution for subsection (3) of the following subsection:

"(3) An application referred to in subsection (1) shall be approved by the board only if it is satisfied that -

(a) the wine concerned has been provisionally approved in terms of section 25 of this Scheme;

- (b) such provisional approval has not lapsed in terms of section 25(6) of this Scheme before the application concerned was lodged with the board;
- (c) the sample of that wine does not in any material respect differ from the sample that was analysed and judged sensorially in terms of section 25 of this Scheme; and
- (d) the applicable labels and seals or marks were affixed to or placed on the containers of that wine:

Provided that the provisions of paragraphs (a), (b) and (c) shall not apply to wine referred to in the proviso to subsection (2)."

Amendment of Table 1 of the Scheme

6. Table 1 of the Scheme is hereby amended -

- (a) by the substitution for the entry "Carignan" of the entry "Carignan (Carinena)";
- (b) by the substitution for the entry "Grenache (Rooi/Red Grenache; Grenache noir)" of the entry "Grenache (Rooi/Red Grenache; Grenache noir; Garnacha)";
- (c) by the substitution for the entry "Muscat d'Alexandrie (Hanepoot; Muscat; Moscato)" of the entry "Muscat d'Alexandrie (Hanepoot; Muscat; Moscato; Muscat

of Alexandria");

- (d) by the substitution for the entry "Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel; Rooi Muskadel; Moscato)****" of the entry "Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel; Rooi Muskadel; Moscato; Muscat blanc á Petit Grains)****";
- (e) by the substitution for the entry "Pinot gris (Pinot grigio)" of the entry "Pinot gris (Pinot grigio; Gruaburgunder)";
- (f) by the substitution for the entry "Tinta Barocca" of the entry "Tinta Barocca (Tinta das Baroccas)";
- (g) by the substitution for the entry "Viura" of the entry "Viura (Macabeo)"; and
- (h) by the insertion in the alphabetically correct places of the entries "Bourboulenc", "Marselan" and "Piquepoul blanc".