# GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

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

NO. R. 2276 15 July 2022

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.

## **SCHEDULE**

### **Definition**

 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
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	1	2
"5.	Beer mead	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	<ol> <li>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.</li> <li>The residual sugar content of the product shall be more than 20 grams per litre.";</li> </ol>	

(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.

	CLASS	SPECIFIC REQUIREMENTS
	1	2
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	<ol> <li>The product shall have an alcohol content of at least 14 per cent.</li> <li>The residual sugar content of the product shall be more than 20 grams per litre.</li> </ol>
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 -  (a) be added to a maximum of 15% for honey beer calculated in accordance with the mass of honey used; and (b) for classes other than Melomel and honey beer, shall not constitute more than 3% per volume of the final product."	

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 -  (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	
		(b) for classes other than Melomel and beer mead, shall not constitute more than 3% per volume of the final product.";	

(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";	

(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, Pyment, 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	Pyment	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	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Lager yeast	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	
Licorice root	Hippocras	
Malt extract	Beer mead, Braggot, Cyser, Pyment, 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 Pyment	
Roses	Rhodomel and Hipprocras	
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 -		
				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".