

**LIQUOR PRODUCTS ACT 60 OF 1989
REGULATIONS**

[Notes: The figures and letters specified in square brackets at the headings of regulations denote the numbers of the applicable sections in the Act which serve as authority therefor.
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1. [Definitions](#) [27 (1)]

Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates -

"**agave classes**" means the classes specified in regulations [10A to 10N](#);

"**beer classes**" means the beer classes specified in column 1 of [Table 3B](#);

"**bottle**" means a container made of glass;

"**certify**" means to grant authorization in terms of a scheme for the use of particulars referred to in section 11(3)(a) and (4) of the Act, in connection with the sale of wine; and "certification" has a corresponding meaning;

"**code number**" means a code number registered or deemed to be registered in terms of [regulation 40](#) in respect of the responsible seller of a liquor product;

"**concentrated must**" means -

- (a) the liquid uncaramelised product obtained through the partial dehydration of must, and of which the specific gravity is at least 1.24; or
(b) the solid uncaramelised product obtained by the crystallisation of liquid concentrated must without the use of solvents, and of which the specific gravity is at least 1.24 after dilution for use;

"**customs and excise officer**" means an officer referred to in section 1 of the Customs and Excise Act, 1964 (Act No. 91 of 1964);

"**customs and excise warehouse**" means a warehouse licensed in terms of section 19 of the Customs and Excise Act, 1964;

"**flavoured spirits**" means brandy, whisky, cane spirit, rum, gin and vodka specified in regulations [13](#), [15](#), [18](#), [19](#), [21](#) and [22](#) respectively, which have been flavoured;

"**flavouring**" means a substance not intended to be consumed as such, which is added in order to impart or modify odour or taste;

"**fortified wine**" means wine to which a spirit derived from the fermented juice of the product of the grape vine has been added to such an extent that the alcohol content thereof is at least 15,0 per cent but does not exceed 22,0 per cent.

"**fruit juice**" means the juice of fresh fruit, including reconstituted juice obtained from a concentrate of such juice or a mixture of such juice and such reconstituted juice, that is in such a condition that fermentation can occur in the undiluted juice;

"**Hop products**" means any product made from hops, including hop pellets and hop extracts;

"**Hops**" means hop cones, the dried female flower clusters of the hop plant (*Humulus lupulus*);

"**main label**" means the label normally facing the customer in most self-help retailers;

"**must**" means the juice of fresh grapes and that is in such a condition that alcoholic fermentation can occur in the undiluted juice;

"**natural wine**" means wine of which the alcohol content is more than 0.5 per cent but less than 16,5 per cent;

"**prepackaged**" means the packaging of a liquor product in packaging material intended for sale to the consumer in that packaging material;

"**pressure**" means the total gaseous tension, measured at 20 °C, in a container in which a liquor product is sold;

"**residual sugar content**" means the quantity of reducing sugar, calculated as a mass per volume, that is present in a liquor product;

"**responsible seller**" means a person by or on behalf of whom -

(a) a liquor product is bottled with a view to the sale thereof by him in sealed containers; or

(b) a liquor product is imported in the sealed containers in which it is to be sold;

"**scheme**" means the Wine of Origin Scheme, published by Government Notice No. R. 1434 of 29 June 1990;

"**self-supporting**", in relation to a container or packaging, means a container or packaging, which retains its original or assembled shape irrespective of whether it is filled or empty;

"**sparkling wines**" means wines of the classes specified in items [10 to 17 of Table 2](#);

"**sulphur dioxide content**" means the quantity of free and bound sulphur dioxide, expressed as a mass per volume, that is present in a liquor product;

"**sweet reserve**" means must which has undergone partial fermentation and of which the residual sugar content is at least 130 gram per litre;

"**the Act**" means the Liquor Products Act, 1989 (Act No. 60 of 1989);

"**traditional African beer classes**" means the traditional African beer classes specified in column 1 of [Table 3C](#);

"**unacceptable quality characteristics**" an unacceptability of a kind mentioned in Table 4 of the Wine of Origin Scheme, published by Government Notice No. R. 1434 of 29 June 1990; and

"**volatile acid content**" means the quantity of organic volatile acids, calculated as a mass of acetic acid per volume, that is present in a liquor product;

"**WCA**" means the Wine Certification Authority established in terms of section 2 of the Act.

PART 1

PRODUCTION AND COMPOSITIONAL REQUIREMENTS

2. [Designated vine cultivars for wine](#) [5 (1) (a); 27 (1) (a)]
 - (1) Grapes of the cultivars specified in [Table 1](#) may be used for the production of wine.
 - (2) Notwithstanding the provisions of subregulation (1), the WCA may on application approve that grapes of any other vine cultivar may also be used for the production of wine subject to such conditions and for such period as the WCA may determine.
3. [General requirements for wine](#) [5 (1) (c); 27 (1) (a)]

Except where expressly provided otherwise in regulation 5 in respect of a particular class of wine, wine shall be produced in such a manner that it complies with the following requirements:

 - (a) It shall be a natural wine or a fortified wine.
 - (b) The residual sugar content thereof shall in the case of a natural wine not exceed 30,0 gram per litre.
 - (c) The volatile acid shall-
 - (i) in the case of wine exported in bulk, not exceed 0,8 gram per litre;
 - (ii) in the case of a wine in respect of which certification as a noble late harvest wine or as a wine from naturally dried grapes has been refused, not exceed 1,8 gram per litre; and
 - (iii) otherwise not exceed 1,2 gram per litre.
 - (c) The volatile acid content thereof shall not exceed 1,2 gram per litre.
 - (d) The pressure in a container in which it is sold shall be less than 75 kPa.
4. [Designated classes for wine](#) [5 (1) (c); 27 (1) (a)]

The classes for wine shall be as specified in column 1 of [Table 2](#).
5. [Requirements for designated classes of wine](#) [5 (1) (c); 27 (1) (a)]

Wine of a class specified in column 1 of [Table 2](#) shall be produced in such a manner that

 - (a) except where expressly provided otherwise in column 2 of the said Table in respect of the class concerned, it complies with the general requirements set out in regulation 3; and
 - (b) it complies with the specific requirements specified in column 2 of the said Table opposite thereto ;
 - (c) except where expressly provided otherwise in column 2 of the said Table in respect of the class concerned, it be a natural wine.
6. [Designated classes for alcoholic fruit beverages](#) [6 (1) (f); 27 (1) (a)]

The classes for alcoholic fruit beverages shall be as specified in column 1 of [Table 3](#).
7. [Production processes for alcoholic fruit beverages](#) [6 (1) (e); 27 (1) (a)]

Only generally accepted production processes shall be applied in the production of an alcoholic fruit beverage.
8. [Requirements for alcoholic fruit beverages](#) [6 (1) (b), (f); 27 (1) (a)]

- (1) An alcoholic fruit beverage of a class specified in column 1 of [Table 3](#) shall be produced solely from fruit juice obtained from fruit of a kind specified in column 2 of the said Table opposite thereto.
- (2) The alcohol content of an alcoholic fruit beverage shall be in accordance with the requirements specified in column 3 of Table 3 opposite the class concerned.
- (3) The volatile acid content of an alcoholic fruit beverage shall not exceed 1,2 gram per litre.
- (4) Fortified apple beverage and fortified pear beverage shall respectively be produced by the addition of a rectified spirit derived from apples or from pears, to alcoholic apple beverage or alcoholic pear beverage.
- (5)
 - (a) Not more than 25 per cent of the final volume of -
 - (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;
 - (ii) alcoholic pear beverage shall consist of fruit juice derived from apples or added alcoholic apple beverage;
 - (iii) unspecified alcoholic fruit beverage shall consist of fruit juice derived from other fruit, including grapes, or added alcoholic apple or pear beverage or another unspecified alcoholic fruit beverage;
 - (iv) fortified apple beverage shall consist of fruit juice derived from pears, or added alcoholic pear beverage or fortified pear beverage; and
 - (v) fortified pear beverage shall consist of fruit juice derived from apples, or added alcoholic apple beverage, or fortified apple beverage.
 - (b) Such addition shall -
 - (i) in the case of a product referred to in paragraph (a) (i), (ii) or (iii), be made either before, during or after completion or termination of alcoholic fermentation in that product; and
 - (ii) otherwise be made only after a spirit has been added to that product as contemplated in subregulation (4).
- (6) The flavour, taste and character of an alcoholic fruit beverage shall be clearly distinguishable from that of wine or a class of wine.

8A. [Requirements for other fermented beverages](#) [6C (1) (a), 27 (1) (a)]

An other fermented beverage shall -

- (a) have a volatile acid content of not more 1,2 gram per litre; and
- (b) in the case of the mead classes specified in items 1 to 31 of [Table 3A](#) -
 - (i) be produced by the alcoholic fermentation by means of a yeast of a mixture of honey and water;
 - (ii) 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 subparagraph (iii); and
 - (iii) be produced in such a manner that it complies with the specific requirements specified in column 2 of Table 3A opposite the class concerned;
- (c) in the case of the class "sacramental alcoholic beverage" -
 - (i) be produced by the alcoholic fermentation by means of a yeast of a mixture consisting of the juice of fresh grapes, pasteurised to at least 89 degrees Celsius, to which cane sugar has been added: Provided that no more than 45 per cent of the total sugar content of the mixture prior to fermentation is derived from cane sugar; or
 - (ii) be wine pasteurised to at least 89 degrees Celsius; and
 - (iii) have an alcohol content of less than 16,5 per cent;
- (d) in the case of the class "orange juice and sugar fermented alcoholic beverage"-
 - (i) be produced by the alcoholic fermentation by means of a yeast of a mixture consisting of the juice of fresh oranges to which cane sugar has been added: Provided that at least 10 per cent of the total sugar content of the mixture prior to fermentation is derived from such juice of fresh oranges;
 - (ii) have an alcohol content of not more than 18,0 per cent;
- (e) in the case of the class "rice fermented alcoholic beverage" -
 - (i) be produced by the alcoholic fermentation of rice, rice grain on which *Aspergillus oryzae*, *Aspergillus luchuensis* or *Aspergillus luchuensis* mut. *kawachii* has propagated, yeast and potable water;
 - (ii) have an alcohol content of less than 22 per cent;
- (f) in the case of the class "kombucha and sugar fermented alcoholic beverage" -
 - (i) be produced by the alcoholic fermentation by means of a yeast of a mixture of kombucha and cane sugar;
 - (ii) have an alcohol content of not more than 5 per cent;
- (g) in the case of the class "grain fermented alcoholic beverage" -
 - (i) be produced by the alcoholic fermentation by means of yeast of wort prepared from a mash of raw grains with or without the addition of potable water, and with or without the addition of flavourings allowed under Table 6;
 - (ii) not contain or be flavoured with hops or any product derived from or containing hops;
 - (iii) have an alcohol content of at least 0,5 per cent, but not more than 15,0 per cent;
 - (iv) have, in the opinion of the administering officer, a distinctive taste and aroma which differs from that of wine or a class of wine or spirit;
- (h) in the case of the class "sugar fermented alcoholic beverage" -
 - (i) be produced by the alcoholic fermentation by means of a yeast of a mix of sugar from a plant source, including manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like, and potable water, and with or without the addition of flavourings allowed under [Table 6](#);
 - (ii) not contain or be flavoured with hops or any product derived from or containing hops;
 - (iii) have an alcohol content of at least 0,5 per cent, but less than 16,5 per cent;
 - (iv) have, in the opinion of the administering officer, a distinctive taste and aroma which differs from that of wine or a class of wine or spirit.

8B. [Requirements for beer](#) [6A (1), 27 (1) (a)]

Beer shall -

- (a) be produced in such a manner that it -
 - (i) is of a class specified in column 1 of [Table 3B](#); and
 - (ii) complies with the requirements specified in column 2 of Table 3B opposite the class concerned;
- (b) have an alcohol content of at least 0,5 per cent, but not more than 15,0 per cent.

(c) have a volatile acid content of not more than 1,2 gram per litre.

8C. Requirements for traditional African beer [6B (1), 27 (1) (a)]

Traditional African beer shall be produced in such a manner that it -

- (a) (i) is of a class specified in column 1 of [Table 3C](#); and
- (ii) complies with the requirements specified in column 2 of Table 3C opposite the class concerned; and
- (b) has a volatile acid content of not more than 1,2 gram per litre.

9. Designated raw materials and classes for spirits [7 (1) (b); 27 (1) (a), (e)]

(1) The raw materials and classes for spirits shall be as follows:

Raw material	Class of spirit
1	2
1. The fermented product of the vine	Grape spirit Husk spirit Premium husk spirit Pot still brandy Brandy Vintage brandy
2. The fermented mash of grain or malt	Whisky Malt whisky Blended whisky
3. Fermented sugar cane juice, sugar cane syrup or sugar cane molasses	Cane spirit Rum
4. Any fermented harmless vegetable article	Gin Vodka Unspecified spirit Mixed spirit Absinthe
5. Fermented fruit other than the product of the vine	Mampoer
6. Fermented agave	Agave classes

(2) The raw material specified in item 1 of the table in subregulation (1) shall, with the exception of fruit of the vine cultivar Villard blanc, be derived solely from fruit of plants of *Vitis vinifera*.

10. Requirements for grape spirit [7 (1) (b); 27 (1) (a) and (d)]

Grape spirit shall -

- (a) be distilled from the fermented juice of the product of the vine which, under excise supervision -
 - (i) is distilled in a continuous still to an alcohol content of at least 75 per cent; or
 - (ii) is distilled in a pot still to an alcohol content of not more than 75 per cent;
- (b) have a residual sugar content of not more than 1,0 gram per litre; and
- (c) have an alcohol content of at least 40 per cent.

10A. Requirements for 100 % agave spirit

100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10B. Requirements for silver 100 % agave spirit

Silver 100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) usually be clear with no colour, but may be almost clear with little colour reflecting minimal aging;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10C. Requirements for gold 100 % agave spirit

Gold 100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) be enhanced by wood aging or the addition of allowed additives or blending with aged 100 % agave spirit or extra-aged 100 % agave spirit;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10D. Requirements for aged 100 % agave spirit

Aged 100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) be matured for at least 2 months in oak casks;

- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10E. Requirements for extra-aged 100 % agave spirit

Extra-aged 100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) be matured for at least 12 months in oak casks with a capacity of not more than 600 litres;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10F. Requirements for ultra-aged 100 % agave spirit

Ultra-aged 100 % agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as pinas, containing sugar obtained exclusively from such agave hearts;
- (b) be matured for at least 3 years in oak casks with a capacity of not more than 600 litres;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10G. Requirements for crystal 100 % agave spirit

Crystal 100 % agave spirit shall -

- (a) be an aged 100 % agave spirit, an extra-aged 100 % agave spirit or an ultra-aged 100 % agave spirit referred to in regulation 10D, 10E and 10F respectively, which has been processed to a clear colour after maturation;
- (b) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10H. Requirements for agave spirit

Agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10I. Requirements for silver agave spirit

Silver agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) usually be clear with no colour, but may be almost clear with little colour reflecting minimal aging;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10J. Requirements for gold agave spirit

Gold agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) enhanced by wood aging or the addition of allowed additives or blending with aged agave spirit or extra-aged agave spirit;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10K. Requirements for aged agave spirit

Aged agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) be matured for at least 2 months in oak casks;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10L. Requirements for extra-aged agave spirit

Extra-aged agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) be matured for at least 12 months in oak casks with a capacity of not more than 600 litres;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10M. Requirements for ultra-aged agave spirit

Ultra-aged agave spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as pinas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;
- (b) be matured for at least 3 years in oak casks with a capacity of not more than 600 litres;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10N. Requirements for crystal agave spirit

Crystal agave spirit shall -

- (a) be an aged agave spirit, an extra-aged agave spirit or an ultra-aged agave spirit referred to in regulation 10K, 10L and 10M respectively, which has been processed to a clear colour after maturation;
- (b) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 percent.

11. Requirements for husk spirit [7 (1) (b); 27 (1) (a)]

Husk spirit shall -

- (a) be produced -
 - (i) from fermented grape husks, including the lees thereof, that are distilled directly by means of steam or after water has been added thereto, at not higher than 86 per cent of alcohol by volume; or
 - (ii) by the redistillation of the distillate referred to in subparagraph (i), at not higher than 86 per cent of alcohol by volume;
- (b) not contain more than 10 gram of methanol per litre absolute alcohol;
- (c) contain at least 1,4 gram of volatile constituents other than methanol and ethanol per litre absolute alcohol; and
- (d) have a residual sugar content of not more than 15,0 gram per litre; and
- (e) have an alcohol content of at least 40 per cent.

11A. Requirements for premium husk spirit [7(1)(b); 27(1)(a) en (d)]

(1) Premium husk spirit shall -

- (a) be produced from fermented grape husks, including the lees thereof, which are double distilled, first in a pot still and thereafter in a rectifying column, directly by means of steam or after water has been added thereto, at not higher than 86 per cent of alcohol by volume;
- (b) be matured by storage for a period of at least three months in oak casks-
 - (i) with a capacity of not more than 700 litres; and
 - (ii) which were previously used for the fermentation or maturation of wine;
- (c) not contain more than 10 gram of methanol per litre absolute alcohol;
- (d) contain at least 1,4 gram of volatile constituents other than methanol and ethanol per litre absolute alcohol;
- (e) have a residual sugar content of not more than 15,0 gram per litre;
- (f) have an alcohol content of at least 38 per cent; and
- (g) be approved by the administering officer as a spirit that -
 - (i) has the distinctive sensory characteristics of premium husk spirit; and
 - (ii) in respect of appearance, flavour, taste, character and composition, is clearly distinguishable from pot still brandy referred to in regulation 12, brandy referred to in regulation 13 and vintage brandy referred to in regulation 14.

(2) The customs and excise requirements and prescriptions for a pot still for the production of a pot still brandy referred to in regulation 12, applies to a pot still referred to in subregulation (1)(a).

12. Requirements for pot still brandy [7(1)(b); 27 (1) (a) and (d)]

Pot still brandy bottled after 31 December 2013 shall -

- (a) be distilled from the fermented juice of the product of the vine which is, under excise supervision, discontinuously distilled in batches using a pot still and distilled to an alcohol content of not more than 75 per cent;
- (b) be matured by storage for a period of at least three years, and up to eight years, in oak casks with a capacity of not more than 340 litres;
- (c) if matured for a period of more than eight years, be matured for the period exceeding eight years in oak casks with a capacity of not more than 1 000 litres; and
- (d) have a residual sugar content of not more than 15,0 gram per litre; and
- (e) have an alcohol content of at least 38 per cent.

13. Requirements for brandy [7 (1) (b); 27 (1) (a) and (d)]

(1) Brandy shall consist of a mixture of not less than 30 per cent, calculated on the basis of absolute alcohol, pot still brandy referred to in regulation 12 and not more than 70 per cent, calculated on the basis of absolute alcohol -

- (a) wine spirit distilled from the fermented juice of the product of the vine to an alcohol content of at least 60 per cent; or
- (b) a spirit which -

- (i) has been distilled from fermented sugar exclusively obtained from the pulp that remains after the juice has been pressed from grapes, with or without addition of water;
 - (ii) has been distilled to an alcohol content of at least 95 per cent; and
 - (iii)
 - (c) a mixture of wine spirit referred to in paragraph (a), and spirit referred to in paragraph (b).
- (2) Brandy shall have an alcohol content of at least -
- (a) 40 per cent; or
 - (b) 35 per cent if flavoured.
- (3) Brandy shall have a residual sugar content of not more than -
- (a) 15,0 gram per litre; or
 - (b) 100,0 gram per litre if flavoured.
- 14. Requirements for vintage brandy [7(1)(b); 27(1)(a)]**
- (1) Vintage brandy bottled after 31 December 2013 shall consist of a mixture of -
- (a) not less than 30 per cent and not more than 80 per cent, calculated on the basis of absolute alcohol, of the product referred to in regulation 12(a), which has been matured for a period of at least eight years in oak casks with a capacity of not more than 340 litres; and
 - (b) not more than 70 per cent and not less than 20 per cent, calculated on the basis of absolute alcohol, wine spirit referred to in regulation 13(1)(a) or a spirit referred to in regulation 13(1)(b) or a mixture of such wine spirit and spirit, which has been matured for a period of at least eight years in oak casks with a capacity of not more than 340 litres.
- (2) If the mixture or percentage thereof as referred to in subregulation (1) is matured for a period of more than eight years, it shall be matured for the period exceeding eight years in oak casks with a capacity of not more than 1 000 litres.
- (3) Vintage brandy shall have -
- (a) an alcohol content of at least 38 per cent; and
 - (b) a residual sugar content of not more than 15,0 gram per litre.
- 15. Requirements for whisky [7 (1) (b); 27 (1) (a)-(e)]**
- (1) Whisky shall -
- (a) be produced from a mash of grain -
 - (i) in which the diastase of the malt contained therein, with or without other natural enzymes, has brought about sugar conversion;
 - (ii) which has been fermented by the activity of yeast; and
 - (iii) which has been distilled at less than 94,8 per cent alcohol by volume so that the distillate has a flavour and taste originating from the raw material used;
 - (b) be matured for at least three years in wooden casks with a capacity of not more than 700 litres; and
 - (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
 - (d) have an alcohol content of at least -
 - (i) 40 per cent; or
 - (ii) 35 per cent if flavoured.
- (2) Whisky produced in the Republic shall be matured as contemplated in subregulation (1) (b) by storage in a customs and excise warehouse in wooden casks approved for this purpose by the Commissioner of Customs and Excise.
- 16. Requirements for malt whisky [7 (1) (b); 27 (1) (a)-(e)]**
- (1) Malt whisky shall -
- (a) be produced from a mash of malt -
 - (i) in which the diastase contained therein, with or without other natural enzymes, has brought about sugar conversion;
 - (ii) which has been fermented by the activity of yeast; and
 - (iii) which has been distilled in a pot-still so that the distillate has a flavour and taste originating from the raw material used;
 - (b) be matured for at least three years in wooden casks with a capacity of not more than 700 litres; and
 - (c) have a residual sugar content of not more than 1,0 gram per litre; and
 - (d) have an alcohol content of at least 40 per cent.
- (2) Malt whisky produced in the Republic shall be matured as contemplated in subregulation (1) (b) by storage in a customs and excise warehouse in wooden casks approved for this purpose by the Commissioner of Customs and Excise.
- 17. Requirements for blended whisky (7 (1) (b); 27 (1) (a))**
- Blended whisky shall -
- (a) consist of a mixture of at least 25 per cent, calculated on the basis of absolute alcohol, of malt whisky referred to in regulation 16, and not more than 75 per cent, calculated on the basis of absolute alcohol, of whisky referred to in regulation 15;
 - (b) have a residual sugar content of not more than 1,0 gram per litre;
 - (c)
 - (d)
 - (e) have an alcohol content of at least 40 per cent.
- 18. Requirements for cane spirit [(1) (b); 27 (1) (a)]**
- Cane spirit shall -
- (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;
- (b) unless flavoured, not have any distinctive characteristic, aroma, taste or colour;
- (c) if flavoured, have a taste and aroma which is clearly distinguishable from that of another class of spirit;
- (d) have a residual sugar content of not more than -
 - (i) 15,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (e) have an alcohol content of at least -
 - (i) 40 per cent; or
 - (ii) 35 per cent if flavoured.

19. Requirements for rum [7 (1) (b); 27 (1) (a)]

- (1) Rum shall -
 - (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;
 - (c) have a residual sugar content of not more than -
 - (i) 20,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
 - (d) have an alcohol content of at least -
 - (i) 40 per cent; or
 - (ii) 35 per cent if flavoured.
- (2) The volatile constituents in rum shall be at least 30 gram per hectolitre absolute alcohol.
- (3) The volatile constituents other than water, of rum shall be derived solely from sugar cane.

20. Requirements for mampoer

Mampoer shall-

- (a) be distilled from the fermented juice of any fruit other than the product of the vine, which is distilled in a pot still to an alcohol content of not more than 75 per cent;
- (b) have a residual sugar content of not more than 1,0 gram per litre; and
- (c) have an alcohol content of at least 50 per cent.

20A. Requirements for absinthe

Absinthe shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over common wormwood (*Artemisia 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 (*Artemisia 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;
- (d) have a residual sugar content of not more than 35,0 gram per litre; and
- (e) have an alcohol content of at least 45 per cent.

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

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); or
 - (iv) the admixing of a distillate referred to in subparagraphs (i), (ii) or (iii) with a neutral spirit;
- (b) unless flavoured, have a predominant taste and aroma characteristic of juniper;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least -
 - (i) 40 per cent; or
 - (ii) 35 per cent if flavoured.

- 22. [Requirements for vodka](#)** [7 (1) (b); 27 (1) (a)]
Vodka shall -
- (a) be produced by the distillation of any fermented, undiluted, harmless vegetable article or any fermented, with water diluted, harmless vegetable article, including any of the products mentioned in regulation 18(a), in a rectifying of fractionating column;
 - (b) unless flavoured, not have any distinctive characteristic, aroma, taste or colour;
 - (c) if flavoured, have a taste and aroma which is clearly distinguishable from that of another class of spirit;
 - (d) have a residual sugar content of not more than -
 - (i) 8,0 gram per litre; or
 - (ii) 100,0 gram per litre if flavoured; and
 - (e) have an alcohol content of at least -
 - (i) 40 per cent; or
 - (ii) 35 per cent if flavoured.
- 23. [Requirements for unspecified spirits](#)** [7 (1) (b); 27 (1)]
An unspecified spirit shall -
- (a) be produced by the distillation of any fermented, undiluted, harmless vegetable article or any fermented, with water diluted, harmless vegetable article, except the fermented product of the vine;
 - (b) not also be a spirit of any other class specified in the [table](#) in regulation 9(1); and
 - (c) have a residual sugar content of not more than 1,0 gram per litre;
 - (d) have an alcohol content of at least 40 per cent; and
 - (e) contain no more than 10 grams of methanol per litre of absolute alcohol if produced by the distillation of the fermented juice of fruit exclusively.
- 24. [Requirements for mixed spirits](#)** [7 (1) (b); 27 (1) (a)]
A mixed spirit shall -
- (a) consist of a mixture of two or more spirits produced from different raw materials specified in column 1 of the [table](#) in regulation 9 (1); and
 - (b) have a residual sugar content of not more than 15,0 gram per litre; and
 - (c) have an alcohol content of at least 40 per cent.
- 25. [Designated vine cultivars for grape-based liquors](#)** [8 (1) (a); 27 (1) (a)]
Grapes of any cultivar of *Vitis vinifera* may be used for the production of a grape-based liquor.
- 26. [Designated classes for grape-based liquors](#)** [8 (1) (c); 27 (1) (a)]
The classes for grape-based liquors shall be as specified in column 1 of [Table 4](#).
- 27. [Requirements for grape-based liquors](#)** [8 (1) (c); 27 (1)]
- (1) A grape-based liquor of a class specified in column 1 of Table 4 shall be produced in the manner and in accordance with the requirements set out in column 2 of the said Table opposite thereto.
 - (2) The alcohol content of a grape-based liquor shall be in accordance with the requirements specified in column 3 of Table 4 opposite the class concerned.
 - (3) The volatile acid content of a grape-based liquor shall not exceed 1,2 gram per litre.
- 28. [Designated classes for spirit-based liquors](#)** [9 (1) (b); 27 (1) (a)]
The classes for spirit-based liquors shall be as specified in column 1 of [Table 5](#).
- 29. [Requirements for spirit-based liquors](#)** [9 (1) (b); 27 (1)]
- (1) A spirit-based liquor of a class specified in column 1 of Table 5 shall be produced in the manner and in accordance with the requirements set out in column 2 of the said Table opposite thereto.
 - (2) The alcohol content of a spirit-based liquor shall be in accordance with the requirements specified in column 3 of Table 5 opposite the class concerned.
 - (3) The sugar content, expressed as invert sugar, of a spirit-based liquor shall, in the case of liqueur, cream liqueur and dairy free liqueur, be at least 75 gram per litre.
 - (4) The flavour, taste and character of a spirit-based liquor shall be clearly distinguishable from that of wine or a class of wine.
 - (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.
- 30. [Addition of substances to liquor products](#)** [5 (3); 6 (3); 7 (3); 8 (3); 9 (3); 27 (1) (a)]
- (1) The substances specified in column 1 of [Table 6](#) are substances that may be added to the liquor products specified in column 2 of the said Table opposite thereto.
 - (2) Subject to the provisions of subregulation (3) and unless specified otherwise in Table 6, a substance that may be added, in terms of subregulation (1), to -
 - (a) wine, may also be added to the must from which that wine is produced;
 - (b) an alcoholic fruit beverage, may also be added to the fruit juice from which that alcoholic fruit beverage is produced;
 - (c) a grape-based beverage, may also be added to the wine from which that grape-based beverage is produced; and
 - (d) a spirit-based beverage, may also be added to the spirit from which that spirit-based beverage is produced.
 - (e) an other fermented beverage, may also be added to the unfinished product or the raw materials from which that other fermented beverage is produced;
 - (f) a beer class, may also be added to the unfinished product or the raw materials from which that beer class is produced; and
 - (g) a traditional African beer class, may also be added to the unfinished product or the raw materials from which that traditional African beer class is produced.
 - (3) A substance referred to in subregulation (1) shall be of a food grade and shall -
 - (a) be added to a liquor product in accordance with generally-accepted cellar or manufacturing practises;
 - (b) not be thus added otherwise than in accordance with the manner and conditions specified in column 3 of Table 6 opposite thereto; and

- (c) not occur in a liquor product to such extent that -
 - (i) the substance concerned is injurious or detrimental for human health; and
 - (ii) the liquor product concerned does not comply with the other requirements set out in respect thereof in these regulations.
 - (4) No alcoholic fermentation shall occur in a grape-based liquor or the wine from which it is produced after a substance has been added thereto in terms of this regulation.
- 31. Removal of substances from liquor products** [5 (3); 6 (3); 8 (3); 27(1), (1) (a)]
- (1) The substances specified in column 1 of [Table 7](#) may be removed from the liquor products specified in column 2 of the said Table opposite thereto.
 - (2) Unless specified otherwise in Table 7, a substance which may in terms of subregulation (1) -
 - (a) be removed from wine, may also be removed from the must from which that wine is produced;
 - (b) be removed from an alcoholic fruit beverage, may also be removed from the fruit juice from which that alcoholic fruit beverage is produced; and
 - (c) be removed from a grape-based liquor, may also be removed from the wine from which that grape-based liquor is produced.
 - (d) be removed from an other fermented beverage, may also be removed from the unfinished product or the raw materials from which that other fermented beverage is produced;
 - (e) be removed from a beer class, may also be removed from the unfinished product or the raw materials from which that beer class is produced; and
 - (f) be removed from a traditional African beer class, may also be removed from the unfinished product or raw materials from which that traditional African beer class is produced.
 - (3) the removal of a substance referred to in subregulation (1) shall -
 - (a) be done in accordance with generally accepted cellar or manufacturing practises;
 - (b) not be thus done otherwise than in accordance with the manner and conditions specified in column 3 of Table 7 opposite thereto; and
 - (c) not result in that liquor product not complying with the other requirements set out in respect thereof in these regulations.
 - (4)
 - (a) No person shall remove any heavy metals from a liquor product by means of treatment with potassium ferro cyanide unless he has been authorized thereto by the administering officer.
 - (b) An application for such authority shall be made on a form obtainable for this purpose from the administering officer, and such form shall after completion be lodged with the administering officer.
 - (c) The treatment of a liquor product with potassium ferro cyanide in terms of such authority shall be done under the supervision of the administering officer.
 - (d) The administering officer shall seal or lock each tank or other bulk container in which a liquor product that has been treated with potassium ferro cyanide, is kept, and that liquor product shall remain under his control until a certificate referred to in paragraph (h).
 - (e) The administering officer shall supervise -
 - (i) the taking of any sample from the liquor product concerned;
 - (ii) the addition to the liquor product concerned of any substance which may lawfully be added thereto;
 - (iii) the removal of the sediment from the liquor product concerned;
 - (iv) the mixing and clarifying of the liquor product concerned;
 - (v) the transfer of the liquor product concerned to another tank of bulk container, that shall likewise be sealed or locked by him as contemplated in paragraph (d); and
 - (vi) the disposal of any filtering material that was used in connection with the liquor product concerned, and of the sediment in a tank or bulk container from which the liquor product concerned was transferred.
 - (f) If a person to whom an authority referred. to in paragraph (a) was granted, is of the opinion that the required object of the treatment concerned was achieved, he shall, subject to the provisions of paragraph (e) -
 - (i) remove the liquor product concerned from the sediment and clarify it; and
 - (ii) thereafter take a sample of the liquor product concerned and submit it to the administering officer.
 - (g) A sample referred to in paragraph (f)(ii) shall -
 - (i) consist of at least 750ml of the liquor product concerned;
 - (ii) be sealed and suitably identified by the administering officer; and
 - (iii) be tested, examined and analysed by an analyst in order to determine whether the liquor product concerned is free of simple and complex cyanides and cyanates.
 - (h) Control by the administering officer of the liquor product concerned shall be lifted if a certificate by an analyst confirms that the liquor product concerned contains no more than 0.1 miligram per litre of simple and complex cyanides and cyanates expressed as hydrocyanic acid.
- 32. Restricted substances in liquor products** [5(2); 6(2); 7(2); 8(2); 9(2); 27(1)(a)]
- The substances specified in column 1 of [Table 8](#) shall not be contained in a liquor product to a greater extent than that specified in column 2 of the said Table opposite thereto.

PART 2

LABELS AND LABELLING REQUIREMENTS

- 33. Compulsory particulars on labels** (11(1); 27(1)(a)]
- (1) Subject to the provisions of subregulation (2), the particulars to be indicated on the label of a container of a liquor product shall be as follows:
 - (a) The applicable class designation of that liquor product as required in [regulation 35](#).
 - (b) The alcohol content of that liquor product as required in [regulation 36](#).
 - (c) The country of origin of that liquor product as required in [regulation 37](#).
 - (d) The name and address or code number of the responsible seller of that liquor product as required in [regulation 38](#).
 - (e) The expression "contains sulfites" or "contains sulphites".
 - (f) The filling date or best before date or production date of that liquor product as required in [regulation 38A](#).

- (g) The lot identification of that liquor product as required in [regulation 38B](#).
- (2) (a) The indication of an applicable class designation can, in the case of wine, be omitted from the label until 31 December 2027, unless that wine -
 - (i) is a skin macerated white, a skin fermented white, a moscato, an extended barrel aged white/gris, a natural pale/non-fortified pale, a method ancestrale, an alternative red/rosé/white, a perlé wine, one of the sparkling wines, a sun wine, a low alcohol wine, a spirit-barreled wine or a rosé wine from white wine aged in wooden casks, previously used to age red wine: Provided that the expression "sparkling wine" shall suffice as class designation for any one of the sparkling wines; or
 - (ii) is a sweet natural wine with a residual sugar content of more than 30 grams per litre, but not a special late harvest or noble late harvest wine.
- (b) The indication of the alcohol content on a label shall, except in the case of grape liquor and flavoured grape liquor, only be required in respect of liquor products sold by the responsible seller thereof after 30 June 1992: Provided that labels which were printed before that date and which do not indicate the required alcohol content, may be used until 30 June 1996.
- (c) If a liquor product, excluding a liquor product referred to in regulation 37(1)(c) and 37(3), has been produced in the Republic, the indication of the country of origin thereof may be omitted from a label.
- (d) The indication of the expression "contains sulfites" or "contains sulphites" on a label is only required if sulphur dioxide occurs in a liquor product in a concentration of more than 10 milligram per litre, measured as total sulphur dioxide.
- (e) The indication of the filling date or best before date or production date can, in the case of wine or a spirit in a glass container, be omitted from a label.
- (f) The indication of the lot identification is -
 - (i) only required in respect of a liquor product filled after 30 June 2012; and
 - (ii) not required for a wine with a certification seal.

34. [Manner in which particulars must be indicated](#) [11(1); 27(1)(a)]

- (1) Subject to the provisions of subregulation (3), the particulars referred to in [regulation 33\(1\)](#) shall -
 - (a) be indicated in the same field of vision on one or more labels which are permanently attached to the container concerned: Provided that the "contains sulfites" or "contains sulphites" expression referred to in regulation 33(1)(e), the lot identification referred to in regulation 33(1)(g) and the filling date or best before date or production date referred to in regulation 33(1)(f) need not be indicated in the same field of vision as the other particulars referred to in regulation 33(1);
 - (b) be clearly distinguishable from one another and from any other particulars, illustrations or representations on the label concerned; and
 - (c) be indicated in letters and figures -
 - (i) which are the same colour, type and size in each particular instance;
 - (ii) which appear on a uniform and clearly contrasted background;
 - (iii) which are clearly legible;
 - (iv) which are permanently printed; and
 - (v) subject to the provisions of paragraph (d)(v) of this regulation, of which the minimum vertical height, depending on the capacity of the container concerned, is as listed in column 2, 3, or 4 of [Table 9](#) for that particular detail.
 - (d) in the case of the class designation of a spirit aperitif, an other fermented beverage, and in the case of the class designation of any other liquor product as from 31 December 2027, such class designation shall also be indicated on the main label in letters and figures -
 - (i) which are the same colour, type and size;
 - (ii) which appear on a uniform and clearly contrasted background;
 - (iii) which are clearly legible;
 - (iv) which are permanently printed; and
 - (v) of which the minimum vertical height, depending on the capacity of the container concerned, is listed in column 2, 3, or 4 of [Table 9](#) for that particular detail.
- (2) Notwithstanding the provisions of subregulation 1(c)(i), the words "sparkling wine", which is part of a class designation, may be indicated in another letter type, size and colour than the rest of that class designation.
- (3) (a) A label printed before 1 January 1996 and which complies with the requirements of these regulations as applied before 1 October 1995, is regarded as complying with the provisions of this regulation.
- (b) The provisions of paragraph (c)(i), (ii) and (v) of subregulation (1) do not apply to the lot identification referred to in regulation 33(1)(g).

35. [Indication of class designation](#) [1, 11(1), (5), 27(1), (1)(a)]

- (1) (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; and
 - (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;
 - (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;
- (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 wine" in conjunction with the expression "from red wine casks";
 - (ii) "rosé 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 wine" and the expression "from red wine casks";
 - (iv) "rosé 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;
 - (b) in the case of an alcoholic fruit beverage of a class specified in column 1 of [Table 3](#), be the applicable designation specified in that column;
 - (c) in the case of a spirit of a class specified in [regulations 10 to 24](#), be the applicable designation specified in the title of the applicable regulation;
 - (cA)
 - (d) in the case of a grape-based liquor of a class specified in column 1 of [Table 4](#), be the applicable designation specified in that column;
 - (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) the name of the spirit concerned 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 word "aperitif": Provided that the name of the spirit concerned may be used on its own in descriptive text if such descriptive text clearly indicates that the spirit concerned has been blended, mixed, infused or otherwise combined with an allowed substance or substances;
 - (f) in the case of an other fermented beverage of the mead classes specified in items 1 to 31 of [Table 3A](#), be the expression "alcoholic honey beverage" or "mead" in conjunction with the applicable class designation as specified in items 1 to 31 of column 1 of [Table 3A](#): Provided that the expression "traditional African", where applicable, need not be indicated;
 - (g) in the case of another liquor product in respect of which an import certificate has been issued, be the designation specified in the import certificate concerned;
 - (h) in the case of a sacramental alcoholic beverage, be the expression "sacramental alcoholic beverage";
 - (i) in the case of an orange juice and sugar fermented alcoholic beverage, be the expression "orange juice and sugar fermented alcoholic beverage";
 - (j) in the case of a rice fermented alcoholic beverage, be the expression "rice fermented alcoholic beverage" or, if the rice fermented beverage was filtered after fermentation, "sake";
 - (k) in the case of a kombucha and sugar fermented alcoholic beverage, be the expression "kombucha and sugar fermented alcoholic beverage";
 - (l) in the case of a grain fermented alcoholic beverage, be the expression "flavoured grain fermented alcoholic beverage" if flavoured or "grain fermented alcoholic beverage" if not flavoured;
 - (m) in the case of a sugar fermented alcoholic beverage, be the expression "flavoured sugar fermented alcoholic beverage" if flavoured or "sugar fermented alcoholic beverage" if not flavoured;
 - (n) in the case of beer of a class specified in column 1 of [Table 3B](#), be the applicable designation specified in that column;
 - (o) in the case of traditional African beer of a class specified in column 1 of [Table 3C](#), be the applicable designation specified in that column.
- (2)
- (a)
 - (aA) (i) If the residual sugar content of a sparkling wine justifies the use of more than one of the class designations specified in items [10a](#), [10b](#), [10c](#), [11](#), [12](#) and [13](#) of [Table 2](#), only one such class designation may be used on the labels of that sparkling wine.
 - (ii) Without prejudice to the residual sugar content requirements of the classes of sparkling wine specified in items [10a](#), [10b](#), [10c](#), [11](#), [12](#), [13](#) and [14](#) of [Table 2](#), the residual sugar content may not differ by more than 3 grams per litre from what appears on a label of such a class of sparkling wine.
 - (b) The class designation of an unspecified alcoholic fruit beverage shall be indicated on a label by -
 - (i) omitting the word "unspecified" or "ongespesifiseerde"; or
 - (ii) omitting the word "unspecified" or "ongespesifiseerde" and substituting the word "fruit" or "vrugte", with the name of the kind of fruit that imparts the characteristic flavour to that alcoholic fruit beverage.
 - (bA) The class designation "grape spirit" can be substituted by the expression "pot still grape spirit" if the grape spirit concerned was distilled in a pot still;
 - (c) If brandy is flavoured, the word "brandy" 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;
 - (ii) if brandy is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted: Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "brandy" may be used on its own in descriptive text if such descriptive text clearly indicates that the brandy concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
 - (cA) If whisky is flavoured, the word "whisky" 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;

- (ii) if whisky is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted: Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "whisky" may be used on its own in descriptive text if such descriptive text clearly indicates that the whisky concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cB) 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;
 - (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"; and
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "vodka" may be used on its own in descriptive text if such descriptive text clearly indicates that the vodka concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cC) If cane spirit is flavoured, the word "cane spirit" or "cane" 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;
 - (ii) if cane spirit is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "cane spirit" or "cane" may be used on its own in descriptive text if such descriptive text clearly indicates that the cane spirit concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cD) If an agave class is flavoured, the class designation concerned or any part of such class designation 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 an agave class is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced";
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) such class designation or any part of such class designation may be used on its own in descriptive text if such descriptive text clearly indicates that the agave class concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cE) 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"; and
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "rum" may be used on its own in descriptive text if such descriptive text clearly indicates that the rum concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cF) If gin is flavoured, the word "gin" 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;
 - (ii) if gin is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced";
 - (iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and
 - (iv) the word "gin" may be used on its own in descriptive text if such descriptive text clearly indicates that the gin concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.
- (cG) If a spirit is coloured, the name or any other depiction of the colourant concerned may only be used anywhere on a label if it is made clear that it was primarily used as a colourant.

- (d) The word "vintage" that forms part of the class designation of vintage brandy, may be omitted from a label, provided it is substituted by an indication, expressed as a number of years, reflecting the period of maturation of the youngest portion of that vintage brandy.
- (e) The class designation of an unspecified spirit shall be indicated on a label by-
 - (i) the substitution for the word "unspecified" or "ongespesifiseerde" of the name or designation of the fermented vegetable article from which it was distilled; or
 - (ii) the substitution for the expression "unspecified spirit" or "ongespesifiseerde spiritus" of the expression "Spirit obtained from", "Spiritus verkry van", "Spirit derived from", "Spiritus afkomstig van", "Spirit distilled from" or "Spiritus gedistilleer van", followed by the name or designation of the fermented vegetable article from which it was distilled.
- (f) The class designation of a mixed spirit shall be indicated on a label by the substitution for the expression "mixed spirit" or "gemengde spiritus" of the expression "A mixture of" or "n Mengsel van", followed by the class designations, in descending order according to volume of absolute alcohol, of the components of that mixed spirit.
- (g) A class designation specified in column 1 of [Table 10](#) may be substituted on a label by any one of the words or expressions specified in column 2 of the said Table opposite thereto.
- (h) Except if provided otherwise in a prohibition or reservation under section 11 (4) of the Act -
 - (i) a class designation referred to in paragraph (a) (excluding perlé wine and the expression "sparkling wine" or "vonkelwyn" that forms part of a class designation), (b), (c), (d) or (e) of subregulation (1) may be substituted by any word or expression in English or Afrikaans, provided such word or expression indicates or purports to indicate that the liquor product concerned is of the class of that class designation; and
 - (ii) the class designation for a class of wine (excluding perlé wine and the expression "sparkling wine" or "vonkelwyn" that forms part of a class designation) may be substituted on a label by any word or expression in a language other than English or Afrikaans, provided such word or expression indicates or purports to indicate that the wine concerned is of the class of that class designation.

36. [Indication of alcohol content](#) [11 (1); 27 (1) (a)]

- (1) (a) The alcohol content of a liquor product as indicated on a label, shall, subject to the provisions of paragraphs (b) and (c) and subregulation (2), consist of a figure which represents the actual percentage of alcohol per volume of that liquor product, in conjunction with a percentage symbol and one or more of the expressions "alcohol" and "volume" or abbreviations thereof.
- (b) In the case of traditional African beer of a class specified in item 1 of [Table 3C](#), the alcohol content shall consist of the word "maximum" or an abbreviation thereof followed by a figure which represents the total (actual plus potential) percentage of alcohol per volume of that traditional African beer, in conjunction with a percentage symbol and one or more of the expressions "alcohol" and "volume" or abbreviations thereof.
- (c) In the case of traditional African beer powder, the alcohol content shall consist of the word "potential" followed by the word "alcohol" or an abbreviation thereof and a figure which represents the potential percentage of alcohol per volume, calculated on the producer's recommended volume of water to be added, of that traditional African beer powder, in conjunction with a percentage symbol.
- (2) A figure referred to in subregulation (1), shall -
 - (a) in the case of wine, not differ by more than 1,0 in numerical value from the actual alcohol content of the wine concerned;
 - (b) otherwise not differ by more than 0,5 in numerical value from the actual, total or potential, as the case may be, alcohol content of the liquor product concerned; and
 - (c) not be higher or lower than the applicable maximum or minimum alcohol content specified in these regulations for the liquor product concerned.

37. [Indication of country of origin](#) [11 (1); 27 (1) (a)]

- (1) The country of origin of a liquor product as indicated on a label shall -
 - (a) in the case of a liquor product produced and bottled in a particular country in the containers in which it is to be sold in the Republic, consist of the generally accepted name of that country, preceded by the expression "Produced and bottled in" or "Geproduseer en gebottel in";
 - (b) in the case of a liquor product produced in a particular country and bottled in another country, including the Republic, in the containers in which it is to be sold in the Republic, consist of the generally accepted name of the country of production thereof, preceded by the expression "Produced in" or "Geproduseer in", and followed by the expression "and bottled in" or "en gebottel in" and the generally accepted name of the country in which it was bottled; and
 - (c) in the case of a liquor product consisting of a mixture of liquor products produced in and imported into the Republic, and that has been bottled in the Republic, consist of the expression "Produced in" or "Geproduseer in", followed by the generally accepted names of the countries in which the components of that mixture have been produced, separated by the word "and" or "en" and indicated in descending order of volume in the mixture, and followed by the expression "and bottled in the Republic of South Africa" or "en gebottel in die Republiek van Suid-Afrika".
- (2) An expression specified in subregulation (1) may be substituted by another expression in English or Afrikaans and with a similar meaning as such expression.
- (3) If must or concentrated must from a country or countries other than the Republic is the primary ingredient of wine produced in the Republic or is added to must or wine before or during fermentation in the Republic-
 - (a) that fact and the name or names of that other country or countries shall be indicated on the label mutatis mutandis according to the provisions of regulation 34; and
 - (b) such wine may not claim to be a product solely of the Republic.
- (4) A spirit can only be claimed to have been produced solely in the Republic if 100 per cent of its alcohol, calculated on the basis of absolute alcohol, was obtained from distillation or redistillation in the Republic.

38. [Indication of name and address or code number of responsible seller](#) [11(1); 27(1)(a)]

- (1) (a) The name and address of the responsible seller of a liquor product as indicated on a label shall, subject to the provisions of subregulation (2) -
 - (i) except where the WCA or the administering officer (as the case may be), determines differently, be identical to that indicated on the licence or authority in terms whereof that responsible seller is authorised under a national or provincial liquor act to sell such liquor product; or
 - (ii) be the name and full physical business address, as approved by the WCA or administering officer (as the case may be), of that responsible seller.
- (b) A code number as indicated on a label shall -
 - (i) be the code number registered or deemed to be registered in terms of regulation 40 in respect of the responsible seller concerned; and
 - (ii)
- (2) If the responsible seller of a liquor product is a judicial person, the name of that judicial person as indicated on a label in terms of subregulation (1) (a) shall, subject to the provisions of regulation 39(4) and (5), be the full name thereof as registered under the applicable law.
- (3) If a place name or a name referred to in section 11(3)(a)(i) or (ii) of the Act forms part of a name and address referred to in subregulation (1)(a), such place name or name shall -
 - (a) be indicated on a label in such a manner that it is obviously part of the name and address concerned; and
 - (b) be indicated in letters of the same colour, type and size and against the same background as the rest of the name and address concerned.

38A. Indication of filling date or best before date or production date [11(1); 27(1)(a)]

The filling date or best before date or production date of a liquor product as indicated on a label shall consist of the expression "Filled on" or the abbreviation "FD", or "Best before" or the abbreviation "BB", or "Produced on" or the abbreviation "PD", as the case may be, followed by the date, in the format dd/mm/yyyy, on which the container concerned was filled or produced or which is the best before date of the liquor product concerned, as the case may be.

38B. Indication of lot identification [11(1); 27(1)(a)]

- (1) For the purposes of this regulation "lot" means a batch of sales units of a liquor product produced, manufactured or packaged under practically the same conditions.
- (2) The lot identification shall consist of any indication or mark identifying the lot to which a liquor product belongs, preceded by the letter "L": Provided that the administering officer may allow a lot identification without such preceding "L" if she or he is satisfied that traceability will not be compromised.

39. Prohibited practices and exemptions in connection with certain indications [11(5)(b); 27(1)(a)(i)]

- (1) No person shall -
 - (a) in connection with the sale of a liquor product other than wine use the words "sparkling" or "vonkel" or a word or expression with the same meaning, unless the pressure in the container of such liquor product is at least 75 kPa;
 - (b) in connection with the sale of flavoured grape liquor or grape liquor use a word, expression or reference
 - (i) that, either in general or in a particular case, is used in connection with or to describe wine or spirits, in such a manner that it could create the impression that the product concerned is wine or a spirit; and
 - (ii) of which the use in connection with the sale of wine is regulated by section 11(3)(a) of the Act; and
 - (c) in connection with the sale of wine other than noble late harvest wine, use the word "noble" or "edel" or any deformation or translation thereof, in a manner that could create the impression that the wine concerned is noble late harvest wine.
 - (d) in connection with the sale of wine indicate that such wine is free of sulphites, unless -
 - (i) that wine does not contain any discernible sulphites; or
 - (ii) if that wine contains sulphites in a concentration of less than 10 milligram per litre (measured by aspiration with titration as total sulphur dioxide), such indication of being sulphites free is used in direct conjunction with wording to the effect that the wine contains less than 10 milligram per litre of sulphites.
 - (e) in connection with the sale of wine indicate that such wine has no added sulphites or is low or lower in sulphites, unless that wine contains sulphites in a concentration of less than 10 milligram per litre, measured by aspiration with titration as total sulphur dioxide.
 - (f) in connection with the sale of wine indicate that such wine is free of gluten unless such indication is in the form of "naturally gluten free".
 - (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 WCA or the administering officer, as the case may be, may until 31 December 2025 allow wine not complying with this provision.
 - (h) in connection with the sale of wine indicate that such wine is low in kilojoules, lower in kilojoules or the like, unless that wine has a total (potential plus actual) alcohol content of no more than 10 per cent.
 - (i) in connection with the sale of a liquor product other than as dealt with in this subregulation, make a comparative claim unless the person concerned can substantiate such a comparative claim to the satisfaction of the administering officer.
- (2) The provisions of section 11(2)(a) and (d) of the Act shall not apply to the use of the word "wine" or "wyn" or of a class designation or a portion of a class designation other than the applicable class designation, in connection with a particular liquor product, provided -
 - (a) that in those cases where the indication of a class designation is required in terms of regulation 33, such class designation is indicated separately and individually on the label of a container of such a liquor product; and
 - (b) that the word "wine" or "wyn" of such other class designation or portion thereof -
 - (i) is used solely for the purpose of the further description of the liquor product concerned; and

- (ii) is not used in any manner that conveys or creates or is likely to convey or create a false or misleading impression with regard to the liquor product concerned.
- (3) The provisions of section 11(3)(a)(iii) of the Act shall not be applicable on the usage of the expression "Vin Fumé" in connection with the sale of cultivar wine in respect of which an authority has been granted in terms of a scheme for the use of the designation of the vine cultivar *Sauvignon blanc* (*Blanc fumé*).
- (4) If the name of a co-operative society as defined in section 1 of the Wine and Spirit Control Act, 1970 (Act No. 47 of 1970), is indicated on the label of the container of a liquor product, it shall -
 - (a) be the full or shortened name thereof, as registered in terms of the Co-operatives Act, 1981 (Act No. 91 of 1981), or deemed to be thus registered; and
 - (b) be thus indicated in letters of the same colour, type and size.
- (5) If the expressions "kooperatief", "kooperatiewe", "kooperasie", "co-operative", "wynmakery", "wijnmakery", "winery", "wynkelder", "wine cellar", "maatskappy", "company", "wynboere", "wine farmers", "boere", "farmers", "landbou", "agriculture", "beperk" or "limited" form part of a name referred to in subregulation (4) that expression may be substituted by the expressions "koop", "ko-op", "coop", "wynkelder", "wine cellar", "wynmakery", "wijnmakery", "winery", "kelder", or "cellar" or other expression or expressions approved by the WCA, that -
 - (a) is indicated immediately below or next to the rest of the name or shortened name of such co-operative society; and
 - (b) is indicated in letters of the same colour, type and size as the rest of the name or shortened name of such co-operative society.

Provided that any of the said expressions need not be indicated on the label of a container of a liquor product if the rest of the name of a co-operative society does not contain a name referred to in section 11(3)(a)(i) or (ii) of the Act.
- (6) A co-operative society that indicates its name on the container of a liquor product in the manner referred to in subregulations 4 and 5, may continue to use that name in the same manner in the event of the co-operative society being incorporated as a company in terms of section 161 A of the Co-operatives Act, 1981 (Act No. 91 of 1981), subject to the following:
 - (a) Such indication shall not contain any reference to a co-operative;
 - (b) Such name may be so indicated only if a cellar with that name still exists and if the wine concerned has undergone a production process in that cellar; and
 - (c) All relevant provisions of the Act with regard to such indication have been complied with.
- (7) In the event of two or more co-operative societies that amalgamate whereafter the amalgamated co-operative society is incorporated as a company in terms of section 161A of the Co-operatives Act, 1981 (Act No. 91 of 1981), the company may continue to use the names of the co-operative societies concerned in the manner referred to in subregulation 6.

39A. Exemption from prohibition [11(5)(b); 27(1)(a)]

- (1) Subject to the provisions of subsection (2), the provisions of section 11(3)(a)(v) of the Act shall not be construed as restricting the use, in connection with the sale of wine, of the word "vineyard" or "wingerd" -
 - (a) which forms part of -
 - (i) a trade mark as defined or recognised in the Trade Marks Act, 1993 (Act No. 194 of 1993);
 - (ii) the name of a company as defined in the Companies Act, 1973 (Act No. 61 of 1973);
 - (iii) the name of a co-operative society as defined in the Co-operatives Act, 1981 (Act No. 91 of 1981); or
 - (iv) the name of a corporation as defined in the Close Corporation Act, 1984 (Act No. 69 of 1984);
 - (b) in general descriptive terms; or
 - (c) which forms part of the name of a juristic person, which includes the name of an area referred to in section 11(3)(a)(i) of the Act: Provided that -
 - (i) the name of that juristic person is indicated in full as registered in terms of the applicable law;
 - (ii) the name of that juristic person is thus indicated in letters of the same colour, type and size; and
 - (iii) the wine concerned is certified for use and is sold under the name of that area.
- (2) The exemption from the prohibition to use the word "vineyard" or "wingerd" in connection with the sale of wine as referred to in subregulation (1), shall be subject to such use which in the opinion of the administering officer or the WCA, as the case may be, does not -
 - (a) constitute a contravention of section 12 of the Act;
 - (b) except if allowed in terms of a scheme, convey or create or is likely to convey or create an impression that the wine concerned or the grapes from which it was produced, originates from a specific vineyard or specific vineyards; or
 - (c) qualify the certification of the wine concerned or is contrary to such certification.
- (3) Subject to the provisions of subsection (4), the provisions of section 11(2)(d) of the Act or a prohibition or reservation under section 11(4) of the Act shall not be construed as restricting the use, in connection with the sale of wine, of the word "Cape", "Kaa" or "Kaapse" -
 - (a) which forms part of -
 - (i) a trade mark as defined or recognised in the Trade Marks Act, 1993 (Act No. 194 of 1993);
 - (ii) the name of a company as defined in the Companies Act, 1973 (Act No. 61 of 1973);
 - (iii) the name of a co-operative society as defined in the Co-operatives Act, 1981 (Act No. 91 of 1981); or
 - (iv) the name of a corporation as defined in the Close Corporation Act, 1984 (Act No. 69 of 1984); or
 - (b) in general descriptive terms.
- (4) The exemption from the restriction on the use of the word "Cape", "Kaa" or "Kaapse" in connection with the sale of wine as referred to in subregulation (3), shall be subject to such use which in the opinion of the administering officer or the WCA, as the case may be, does not -
 - (a) constitute a contravention of section 12 of the Act;
 - (b) convey or create or is likely to convey or create an impression that the wine concerned is of a class specified in items [21 to 26 of Table 2](#); or
 - (c) qualify the certification of the wine concerned or is contrary to such certification.

- (5) The provisions of section 11(2)(e) of the Act shall not be construed as restricting the indication, in connection with the sale of a spirit or a spirit-based liquor, of the alcohol content in degrees proof: Provided that the alcohol content indicated in degrees proof -
 - (a) shall be in addition to the alcohol content required in terms of [regulation 33\(1\)\(b\)](#);
 - (b) shall always appear with the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#);
 - (c) shall be set off by parentheses or dots or otherwise be distinguished from the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#); and
 - (d) may not be more prominent than the alcohol content as required to be indicated in terms of [regulation 33\(1\)\(b\)](#).
- (6) Subject to the provisions of subregulations (3), (4), (5) and (7), the provisions of section 11(2)(d) of the Act shall not be construed as restricting the use, in connection with the sale of wine, of a class designation or any word or expression resembling a class designation, if used in or as part of general descriptive terms.
- (7) The exemption from the restriction on the use of a class designation in connection with the sale of wine as referred to in subregulation (6), shall be subject to such use which in the opinion of the administering officer or the WCA, as the case may be, does not -
 - (a) constitute a contravention of section 12 of the Act;
 - (b) convey or create or is likely to convey or create an impression that the wine concerned is of a class specified in [Table 2](#); or
 - (c) qualify the certification of the wine concerned or is contrary to such certification.

40. [Registration of code numbers](#) [27(1), (1)(g)]

- (1) The administering officer may register a code number in respect of the responsible seller of a liquor product with a view to the use thereof as contemplated in [regulation 33\(1\)\(d\)](#).
- (2) An application for the registration of a code number shall be made on a form obtainable from the administering officer for this purpose.
- (3) Such form shall -
 - (a) be completed by the responsible seller concerned or a person duly authorized to apply on his behalf;
 - (b) be accompanied by -
 - (i) a certified copy of the licence or authority referred to in [regulation 38\(1\)\(a\)](#), in respect of the responsible seller concerned; and
 - (ii) the prescribed fees; and
 - (c) be lodged with the administering officer.
- (4) (a) Subject to the provisions of paragraph (b), a number allocated in terms of section 23 (1)(a)(ii) or 27(1)(b)(ii) of the Wine, Other Fermented Beverages and Spirits Act, 1957 (Act No. 25 of 1957), shall be deemed to be a code number registered in terms of this regulation.
 - (b) The validity of a code number referred to in paragraph (a) shall expire on a date 90 days after the commencement of this regulation unless the responsible seller concerned has on or before such date of expiry lodged an application for the continuation of the validity thereof in the manner set out in subregulations (2) and (3).
- (5) (a) Each responsible seller in respect of whom a code number is registered or deemed to be registered in terms of this regulation shall annually on or before 31 October pay to the administering officer the prescribed fees in respect of the maintenance of that registration.
 - (b) Such payment shall be accompanied by a written notice in which the name and address of the responsible seller concerned and the code number registered or deemed to be registered in respect of him are indicated.
- (6) (a) The registration of a code number shall lapse if -
 - (i) the fee payable in terms of subregulation (5) has not been paid as required in that subregulation; or
 - (ii) the license or authority referred to in regulation 38(1)(a) has lapsed or has been withdrawn.
 - (b) A code number the registration of which has lapsed as contemplated in paragraph (a) shall not within 10 years after the date of lapsing thereof be registered in respect of another responsible seller unless the administering officer is satisfied that such responsible seller is the successor in title of the responsible seller in respect of whom that code number was previously registered.
- (7) The administering officer shall -
 - (a) keep a register of code numbers in a form determined by him;
 - (b) in respect of each registered code number enter the name and address of the responsible seller concerned in such register; and
 - (c) from time to time by notice in the *Gazette* publish a list of the particulars entered in such register, and of deletions from and additions to such register.

41. [Additional presentation requirements](#)

- (1) In addition to presentation and container requirements in these regulations and any other law, liquor products shall comply with the presentation and container requirements set out in this regulation.
- (2) A liquor product intended for off-consumption by the public shall -
 - (a) only be sold in prepackaged form; and
 - (b) unless provided otherwise in these regulations or a scheme only be sold in -
 - (i) a container with a capacity of not more than 5 litres; and
 - (ii) a fully and securely sealed container: Provided that in the case of a traditional African beer class other than traditional African beer powder, such container may be vented.
- (3) A liquor product other than a traditional African beer powder -
 - (a) may only be prepackaged in a self-supporting and rigid container; or
 - (b) if filled in a container, which is not self-supporting, such container shall -
 - (i) be prepackaged in a self-supporting, not-returnable, tamper-proof and rigid outer packaging, which completely encloses and covers up that container;
 - (ii) be equipped with a sealed tap, or closure approved by the administering officer, which can be used in conjunction with the outer packaging;

- (iii) after filling and final closure, have an oxygen permeability not exceeding the limit, expressed as cubic centimetres of oxygen and measured in a 24 hour period at a temperature of 23 degrees Celsius in an atmosphere with a relative humidity of 50 per cent, set out in column 2 of the Table below for the container capacity specified in column 1 opposite thereto; and

Capacity	Limit
1	2
More than 1 litre	0.25
1 litre and less	0.125

- (iv) have a capacity of not more than 5 litres; or
(v) be intended to be sold as such to the consumer; and
(vi) not contain smaller units which are not self-supporting and rigid; or
- (c) if filled in a foil bag, which is not self-supporting, such foil bag -
(i) shall comply with the requirements set out in subparagraph (b)(iii);
(ii) shall only be delivered to retail outlets for purposes of on-consumption by the public on the retail premises concerned;
(iii) shall be installed in a closed dispenser for purposes of such on-consumption; and
(iv) may have a capacity of more than 5 litres.
- (4) Unless provided otherwise in this regulation a plastic container prepackage containing a liquor product shall -
(a) be equipped with a sealed, tamper-proof cap: Provided that in the case of a traditional African beer class other than traditional African beer powder, such cap or the container may be vented;
(b) be new and rigid plastic;
(c) have a capacity of not more than 5 litres; and
(d) after filling and final closure, have an oxygen permeability not exceeding the limit, expressed as cubic centimetres of oxygen and measured in a 24 hour period at a temperature of 23 degrees Celsius in an atmosphere with a relative humidity of 50 per cent, set out in column 2 of the Table below for the container capacity set out in column 1 opposite thereto.

Capacity	Limit
1	2
More than 1.5 litres	0.25
1.5 litres	0.19
1 litre and more, but less than 1.5 litres	0.125
750 millilitres and more, but less than 1 litre	0.09
500 millilitres and more, but less than 750 millilitres	0.06
Less than 500 millilitres	0.06

- (5) Notwithstanding the provisions of this regulation, if the packaging of a liquor product was approved in writing by the administering officer to comply with the provisions of this regulation as they were on the day before this subregulation came into operation, the administering officer may, on the conditions he or she may deem fit, give written permission for such packaging to be used after this subregulation came into operation.

PART 3 IMPORTATION REQUIREMENTS

42. Exemptions [16(1)(b)(iii); 27(1)(a)]

An import certificate shall not be required in respect of products with an alcohol content of more than 0,5 per cent that are imported for drinking purposes -

- (a) and form part of the personal luggage of a person who arrives in the Republic, provided such products -
(i) in total do not exceed 12 litres in volume: Provided that such products produced and bottled in the Republic do not count towards the 12 litres; and
(ii) are not intended for sale, but solely for personal use by that person; and
- (b) by a Head of State or by a diplomatic or other foreign representative referred to in Item 406.00 of Schedule 4 of the Customs and Excise Act, 1964 (Act No. 91 of 1964), provided such importer provides the administering officer with -
(i) an inventory in which full particulars of the products concerned are furnished;
(ii) a written undertaking that the products concerned will not be sold in the Republic; and
(iii) proof that he or she is a Head of State, or a diplomatic or other foreign representative referred to in Item 406.00 of Schedule 4 of the Customs and Excise Act, 1964 (Act No. 91 of 1964).

43. Application for import certificates [16(2); 27(1)(a)]

- (1) An application for an import certificate shall be made on a form obtainable from the administering officer for this purpose.
- (2) Such form shall -
(a) be completed by the importer concerned or a person duly authorized to apply on his behalf;
(b) be lodged with the administering officer;
(c) except where otherwise provided in [regulation 44](#), be accompanied by the prescribed fees;
(d) except where otherwise provided in [regulation 45](#), be accompanied by a sample of the product concerned;
(e) except where otherwise provided in [regulation 46](#), be accompanied by a certificate of analysis in respect of the product concerned;
(f) where applicable, be accompanied by the other documents required elsewhere in this Part; and
(g) in the case of a product in respect of which particular production, compositional or maturation requirements are required by these regulations, be accompanied by documentary proof, issued by a competent authority in the country of origin of that product, in which the compliance of those requirements are confirmed.
- (3) Subject to the provisions of subregulation (4), separate applications shall be thus lodged in respect of -

- (a) products supplied by the same foreign supplier but which differ in respect of container, composition and labelling; and
 - (b) products with the same container, composition and labelling, that are supplied by different foreign suppliers.
- (4) If a person intends to move to the Republic, one application may be submitted by him in respect of all the products forming part of his household or personal effects, provided -
- (a) that person was not resident in the Republic during the 12 months preceding his application;
 - (b) the volume of those products, excluding products produced and bottled in the Republic, that differ in respect of container, composition and labeling, does not exceed 24 litres each; and
 - (c) the application concerned is also accompanied by -
 - (i) an inventory in which full particulars of the products concerned are furnished;
 - (ii) evidence of the fact specified in paragraph (a); and
 - (iii) a written undertaking by the applicant concerned that he will not sell those products in the Republic.
 - (iv) a certified copy of the identification document or, in the case of a legal person, the applicable registration document, of the importer; and
 - (v) a letter of authority if the applicant is acting on behalf of the importer.

(5)

44. Exemption from payment of fees [16(2); 27(1)(a)]

In the case of -

- (a) an importer who is an officer who served overseas in a diplomatic capacity and returns to the Republic after completion of his or her term of duty;
 - (b) an application for products intended solely for personal use;
 - (c) an importer referred to in [regulation 43\(4\)](#);
 - (d) an application for products intended as *bona fide* trade samples;
 - (e) an application for products intended to be utilized for scientific purposes; and
 - (f) an application for products intended to be utilized during national or international events,
- the prescribed fees shall not be payable in respect of liquor products produced and bottled in the Republic, as well as the first 180 litres of other products: Provided that -
- (i) the application concerned is accompanied by the documents referred to in [regulation 43\(4\)\(c\)\(i\), \(iii\), \(iv\) and, if applicable, \(v\)](#);
 - (ii) in the case of an application referred to in paragraphs (a), (b) and (c) of this regulation, the exemption from payment of fees shall only apply to the first 24 litres of each lot of such other products that are identical in respect of container, composition and labelling;
 - (iii) in the case of an application referred to in paragraphs (b), (d) and (e) of this regulation, the volume applied for, excluding products produced and bottled in the Republic, together with the total volume of products, excluding products produced and bottled in the Republic, imported under the provisions of this regulation by that importer during the 12 months preceding his or her application, does not exceed 180 litres; and
 - (iv) in the case of an application referred to in paragraphs (d), (e) and (f) of this regulation, the application concerned is also accompanied by documentary evidence of the trade, scientific or national or international event purposes, as the case may be, the products are intended for.

45. Samples of products intended for import [16(2); 27(1)(a)]

- (1) A sample of a product shall not be required in the case of an application for an import certificate referred to in [regulation 44\(a\), \(b\), \(c\), \(d\), \(e\) or \(f\)](#), irrespective of the provisos of that regulation.
- (2) (a) The sample that shall accompany an application for an import certificate shall -
 - (i) consist of at least 750 ml of the product concerned;
 - (ii) in the case of a product intended for import in the labelled containers in which it is to be sold in the Republic, consist of at least one such labelled container; and
 - (iii) be identified by affixing a label to the container thereof on which the serial number of the application concerned and the name and address of the applicant concerned are indicated.
- (b) Two specimens of the labels on a container referred to in paragraph (a)(ii) shall be filed together with the applicable application in terms of [regulation 43\(1\)](#).

46. Certificates of Analysis [16(2); 27(1)(a)]

- (1) A certificate of analysis in respect of a product shall not be required in the event of an application for an import certificate -
 - (a) referred to in [regulation 44\(a\), \(b\), \(c\), \(d\), \(e\) or \(f\)](#), irrespective of the provisos of that regulation; or
 - (b) that is accompanied by an acceptable certificate of analysis, which -
 - (i) has been issued in the country of origin of the product concerned by a competent authority recognized by the administering officer for this purpose; and
 - (ii) contains such particulars as are necessary to enable the administering officer to ascertain whether the product concerned complies with the requirements of the Act and these regulations.
- (2) An application for a certificate of analysis shall be accompanied by the prescribed fee.

47. Issuing of import certificates [16(3)(b)(i); 27(1), (1)(a)]

- (1) An import certificate shall -
 - (a) in the case of a product other than wine, an alcoholic fruit beverage, the beer classes, the traditional African beer classes, an other fermented beverage, a spirit, a grape-based liquor and a spirit-based liquor, be issued only if the substances specified in column 1 of [Table 8](#) do not occur in that product to a greater extent than that specified in column 2 of the said Table; and
 - (b) in the case of a product intended to be imported in the labelled containers in which it is to be sold in the Republic, be issued only if the administering officer is satisfied that the labels thereof comply with the requirements set out in the Act and these regulations.
- (2) The administering officer shall endorse an import certificate with the conditions of issue thereof.

48. Certificates of removal for imported liquor products [27(1)]

- (1) (a) Subject to the provisions of paragraph (b) a liquor product imported on the authority of an import certificate shall remain in a customs and excise warehouse until a certificate of removal has been issued in respect thereof by the administering officer.
 - (b) The administering officer may, in the case of a consignment packed or contained in a sealed shipping container, on application approve that such shipping container may be removed from a customs and excise warehouse to such other premises as he may determine, on condition that the liquor product concerned may not be removed from the shipping container before a certificate of removal has been issued in respect thereof.
 - (2) (a) An application for a certificate of removal shall be made on a form obtainable from the administering officer for this purpose.
 - (b) Such form shall -
 - (i) be completed by the importer concerned or a person duly authorized to apply on his behalf;
 - (ii) be accompanied by the prescribed fees, as well as the bill of entry or *pro forma* invoice in respect of the product concerned, and any other documents required in terms of conditions determined under section 16(4)(a) of the Act and endorsed on the import certificate concerned; and
 - (iii) be lodged with the administering officer.
 - (3) (a) The administering officer may for the purposes of the consideration of an application referred to in subregulation (2), require that the importer concerned supply to him a sample of the liquor product concerned.
 - (b) Such sample shall -
 - (i) consist of at least 750 ml of the liquor product concerned;
 - (ii) in the case of a liquor product imported in the labelled containers in which it is to be sold in the Republic, consist of at least one such labelled container;
 - (iii) be taken at random from the consignment concerned;
 - (iv) be taken thus by the importer concerned or his agent under the supervision of the administering officer, and be suitably sealed;
 - (v) be identified by affixing a label thereto on which the number of the import certificate concerned and the name and address of the importer concerned are indicated;
 - (vi) be forwarded to or delivered at the office of the administering officer by the importer concerned or his agent; and
 - (vii) as soon as practicable after receipt thereof by the administering officer, be analysed by an analyst.
 - (4) A certificate of removal shall be issued in respect of a liquor product only if the administering officer is satisfied that -
 - (a) the particulars of the product in respect of which it is required corresponds with that of the liquor product in respect of which the import certificate concerned was issued;
 - (b) in the case of a liquor product imported in the labelled containers in which it is to be sold in the Republic, those labels comply with the requirements of the Act and these regulations; and
 - (c) the conditions determined under section 16(4)(a) of the Act in respect thereof and endorsed on the import certificate concerned have been complied with.
 - (5) The provisions of section 16(5) of the Act shall apply *mutatis mutandis* to a product in respect of which the administering officer refuses to issue a certificate of removal.
- 49. [Disposal of liquor products imported in bulk](#) [16(4)(b); 27(1)(a)]**
- (1) A liquor product that is imported in bulk shall not without the written permission of the administering officer, in the form of a certificate issued by the administering officer -
 - (a) prior to bottling be blended with any other liquor product; and
 - (b) after bottling be sold in the Republic.
 - (c) prior to or after bottling, be exported to another country.
 - (2) (a) An application for such permission shall be made on a form obtainable from the administering officer for this purpose.
 - (b) Such form shall -
 - (i) be completed by the importer concerned or a person duly authorized to apply on his behalf;
 - (ii) be accompanied by the prescribed fees;
 - (iii) in the case of a permission referred to in subregulation (1)(a), be accompanied by samples of each of the components to be used for the blend;
 - (iv) in the case of a permission referred to in subregulation (1)(b), be accompanied by a sample of the liquor product that has been bottled, or has been bottled after blending; and
 - (v) be lodged with the administering officer.
 - (c) Two specimens of the labels to be affixed to the containers of such liquor product shall be filed together with the applicable application in terms of subregulation (1).
 - (3) A permission for the sale of a liquor product after bottling shall be granted only if the administering officer is satisfied that the liquor product concerned and the labels to be affixed to the containers thereof comply with the requirements of the Act and these regulations.

PART 4 EXPORTATION OF LIQUOR PRODUCTS

50. [Exemptions](#) [17(1)(b)(ii); 27(1)(a)]

An export certificate shall not be required in respect of a liquor product that -

- (a) forms part of the personal luggage of a person who departs from the Republic;
- (b) is supplied to ships and aircraft in the Republic for use as ship's stores on such ships and aircraft;
- (c) is exported to a country mentioned in [Table 12](#), in the labelled containers in which it will be sold to the general public;
- (d) has not been produced and bottled in the Republic.
- (e) forms part of a consignment which does not exceed 30 litres in total.

51. [Applications for export certificates](#) [17(2); 27(1)(a)]

- (1) An application for an export certificate shall be made on a form obtainable from the administering officer for this purpose.

- (1A) In the case of a liquor product intended to be exported to a country requiring a certificate of analysis of such liquor, the applicant must indicate on such form that a certificate of analysis is required
- (2) Such form shall -
- (a) be completed by the exporter concerned or a person duly authorized to apply on his behalf;
 - (b) be lodged with the administering officer;
 - (c) be accompanied by the prescribed fees;
 - (d) in the case of wine intended for export to a destination in the European Community, be accompanied by an undertaking in a form obtainable from the administering officer for this purpose;
 - (e) in the case of wine referred to in [regulation 52\(7\)\(b\)](#), be accompanied by -
 - (i) a copy of a certificate issued by the WCA indicating the date of certification and confirming the certification of the wine concerned; or
 - (ii) a copy of the most recent export certificate issued by virtue of a ruling by the WCA regarding the suitability of the wine concerned; and
 - (iii) the label of the container of the liquor product concerned; and
 - (f) in the case of a liquor product referred to in [regulation 52\(7\)\(c\) and \(d\)](#), be accompanied by -
 - (i) a copy of the most recent export certificate issued by virtue of a ruling by the WCA regarding the suitability of the liquor product concerned; and
 - (ii) the label of the container of the liquor product concerned.
- (3) Subject to the provisions of subregulation (4), separate applications shall be thus lodged in respect of -
- (a) products produced by the same person, but which differ in container, composition and labelling; and
 - (b) products with the same container, composition and labelling, that are produced by different persons.
- (4) (a) If a person intends to move from the Republic, one application may be submitted by him in respect of all the liquor products forming part of his household or personal effects, provided the application concerned is also accompanied by -
- (i) an inventory in which full particulars of the liquor products concerned are furnished; and
 - (ii) a written undertaking by the applicant concerned that he will not sell those liquor products outside the Republic.
- (b) The provisions of paragraph (a) shall apply *mutatis mutandis* to -
- (i) a person intending to export liquor products as a free gift or *bona fide* trade sample, provided the consignment concerned does not consist of more than 100 litres each of liquor products that differ in container, composition and labelling;
 - (ii) a person who visits the Republic as a *bona fide* tourist, provided the consignment concerned does not exceed 100 litres in total; and
 - (iii) liquor products intended for export for use by a Head of State or diplomatic representative of the Republic.
- (c) If a person intends to export separate consignments of the same liquor product simultaneously, one application may be submitted in respect of all those consignments, provided the liquor product concerned is contained in the labelled containers in which it is to be sold in the country to which it is to be exported.
- (d) If a person intends to export one consignment of liquor products that differ in container, composition and labeling, one application may be submitted in respect of that consignment, provided the consignment concerned does not consist of more than 100 litres in total.
- (5) The bulk container or packing material in which a liquor product is intended to be exported shall be marked in such a manner that it may readily be identified and be associated with the relevant application for an export certificate.

52. [Samples of products intended for export](#) [17(2); 27(1)(a)]

- (1) Subject to the provisions of subregulation (7), the administering officer shall for the purposes of the consideration of an application referred to in [regulation 51](#), take a sample of the liquor product concerned.
- (2) Such sample shall -
- (a) be taken after the consignment of the liquor product concerned has been made up;
 - (b) subject to the provisions of subregulation (3), consist of three separate units of at least 750 ml each of the liquor product concerned;
 - (c) in the case of a liquor product intended to be exported in the labelled containers in which it is to be sold in the country to which it is to be exported, consist of at least one such container;
 - (d) be taken at random from the consignment concerned;
 - (e) be taken thus by the applicant concerned or his agent under the supervision of the administering officer, and be suitably sealed; and
 - (f) be identified by affixing labels to the containers of each of the units concerned on which the relevant particulars of the liquor product and the applicant concerned are indicated.
- (3) (a) If a liquor product is contained in containers with a capacity of less than 750 ml, a sufficient number of those containers shall be taken to obtain a sample with a total volume of at least 2,25 litres.
- (b) If a liquor product is contained in containers with a capacity of 1,5 litres or more, only two such containers shall be taken as a sample.
- (4) If a liquor product is intended for export in bulk, the applicant concerned shall provide the containers in which the units referred to in subregulation (2)(b) shall be placed.
- (5) The volume or number of containers removed from a consignment of a liquor product during sampling, may be replaced by a corresponding volume or number of containers of the liquor product concerned.
- (6) One unit of each sample shall be analysed by an analyst, and, in the case of wine, a further unit thereof shall be submitted to the WCA for sensorial judgement as contemplated in [regulation 53\(1\)\(a\)\(ii\)](#).
- (7) Subject to the provisions of subregulation (8), a sample of a liquor product needs not be taken-
- (a) in the case of an application for an export certificate made under the circumstances set out in [regulation 51\(4\)](#);
 - (b) (i) in the case of certified sparkling, red or fortified wine in glass containers, where the wine concerned was certified or found to be suitable for export, as the case may be, on the basis of the sensorial judgement

- by the WCA of a sample of the wine not more than 18 months before the date of lodging of the application concerned; or
- (ii) in the case of other certified wine in sealed containers, where the wine concerned was certified or found to be suitable for export, as the case may be, on the basis of the sensorial judgement by the WCA of a sample of the wine not more than 12 months before the date of lodging of the application concerned;
- (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 WCA 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 WCA at least 3 times;
- (c) in the case of spirits and vermouth contained in sealed containers, which come from a bottling lot of the same spirit or vermouth, as the case may be -
 - (i) that is also contained in sealed containers;
 - (ii) of which any part was issued with an export certificate not more than 730 days before the date of lodging of the application concerned; and
 - (iii) that is identified to the satisfaction of the administering officer;
- (d) in the case of liquor products contained in sealed containers not covered by the provisions of paragraphs (b) and (c), which come from a bottling lot of the same liquor product -
 - (i) that is also contained in sealed containers;
 - (ii) of which any part was issued with an export certificate not more than 240 days before the date of lodging of the application concerned; and;
 - (iii) that is identified to the satisfaction of the administering officer.
- (8) Notwithstanding the provisions of subregulation (7) -
 - (a) the administering officer may-
 - (i) for the purposes of the consideration of an application referred to in [regulation 51](#), still require that a sample of the liquor product concerned be taken in accordance with the provisions of this regulations; and
 - (ii) for the purposes of an analysis certificate referred to in [regulation 51](#)(1A), take a sample of the liquor product concerned.
 - (b) the WCA may determine another period in respect of the liquor product concerned if it is of the opinion that such longer or shorter period is justified by the ability of that liquor product to keep.

53. [Issuing of export certificates](#) [17(3); 27(1), (1)(a)]

- (1) An export certificate shall -
 - (a) in the case of a product that was sampled in terms of [regulation 52](#), be issued only if -
 - (i) the results of the analysis referred to in [regulation 52\(6\)](#) indicate that the product concerned is a liquor product or, if not, the applicant concerned satisfies the administering officer that such other product may be sold for drinking purposes in the country to which it is to be exported; and
 - (ii) in the case of wine, the WCA has, on the basis of the sensorial judgement of the sample thereof or on the basis of other considerations determined by the WCA in consultation with the administering officer, found that wine to be suitable for export; and
 - (b)
- (2)
- (3) An export certificate for wine in bulk can be refused if the administering officer is convinced that the applicant concerned -
 - (a) failed or neglected to indicate on the appropriate places on the form mentioned in [Regulation 51](#)-
 - (i) whether the wine concerned is going to be sold as South African wine to the general public;
 - (ii) the complete name, physical business address and postal address of the buyer and bottler of the wine concerned;
 - (iii) to undertake that, in the case of wine referred to in subparagraph (i), to supply to the administering officer one sample of each bottled lot of the wine concerned in the labelled containers in which the wine is going to be sold to the general public;
 - (iv) to undertake that, in the case of wine referred to in subparagraph (i), the applicant will make sure that the wine concerned shall not reveal any unacceptable quality characteristics immediately after it has been bottled; or
 - (v) to undertake that, in the case of certified wine referred to in subparagraph (i), the applicant will make sure that the labels on the containers in which the wine is going to be sold to the general public, shall comply to the requirements of the Wine of Origin Scheme published by Government Notice No. 1434 of 29 June 1990, as amended from time to time;
 - (b) supplied the wrong information as required in paragraph (a) (i) and (ii), in respect of any previous applications for an export certificate;
 - (c) failed or neglected to comply with any previous undertakings referred to in paragraph (a)(iii), within 4 months of date of such undertaking; or
 - (d) failed or neglected to comply with any previous undertakings referred to in paragraph (a)(iv) or (v).
- (4) An export certificate for a product which is packed in the labelled containers in which it is going to be sold to the general public, will only be issued if the labels on those containers comply with the requirements of the Act and the Regulations, or if not, the applicant concerned must satisfy the administering officer that the containers are suitably labelled for sale in the country to which they are to be exported.

54. [Export directions](#) [17(4); 27(1)(a)]

- (1) Subject to the provisions of subregulation (2) -
 - (a) a product other than wine intended for export in bulk shall be exported within 42 days after the date of issue of the export certificate concerned;

- (b) wine intended for export in bulk shall be exported within 42 days after the date on which it was found to be suitable for export in terms of [regulation 53\(1\)\(a\)\(ii\)](#); and
 - (c) a product intended for export in containers shall be exported within 90 days after the date of issue of the export certificate concerned, or be exported within the remaining part of the applicable period referred to in [regulation 52\(7\)](#) (b), (c) (ii) or (d) (ii), whichever is the shortest.
- (2) (a) The administering officer may on written request by the holder of an export certificate, extend the applicable period referred to in subregulation (1) for such period and subject to such conditions as the administering officer may determine.
 - (b) Such extension shall be granted only if the request concerned is received by the administering officer before the applicable period referred to in subregulation (1) has expired.
- (3) The holder of an export certificate shall notify the administering officer at least 48 hours before the shipping of a consignment thereunder, of -
 - (a) the date of shipment of that consignment;
 - (b) the address of the premises where that consignment will be loaded for shipping;
 - (c) the format of the containers and the volume of the product in that consignment; and
 - (d) the number and date of issue of the export certificate concerned.
- (4) (a) Such a consignment shall -
 - (i) only be loaded for shipping under the supervision of or in terms of an authority by the administering officer; and
 - (ii) not be loaded unless the export certificate concerned, is available at the point of loading.
 - (b) Within 48 hours after such consignment is loaded, the holder of the export certificate concerned, must hand in a statement of details of that consignment to the administering officer on a form which is obtainable from the administering officer for this purpose.
- (5) (a) The administering officer may at any time, in order to satisfy himself/herself that the particulars in respect of a consignment corresponds with that of the product specified in the export certificate concerned, obtain a further sample of the particular consignment in the manner as stipulated in [regulation 52](#), before such consignment is loaded for shipping.
 - (b) The volume or number of containers which were removed from a consignment of a product during sampling, may be replaced by a corresponding volume or number of containers of the product concerned.
- (6) If the administering officer is not satisfied that a consignment corresponds with the particulars of the product referred to in the export certificates concerned -
 - (a) he shall notify the holder of the export certificate concerned in writing of his decision and of the grounds therefor;
 - (b) the holder of the export certificate concerned shall return that certificate to the administering officer within 30 days of the date of such notice; and
 - (c) the consignment concerned shall not be loaded for shipping.

PART 5
MISCELLANEOUS PROVISIONS

55.

56. [Control over the receipt, keeping and use of certain substances](#) [27 (1) (b)]

- (1) No person shall receive, keep or use any sugar, excluding a product of the vine, or a preparation or compound of such sugar, at premises where a liquor product is produced, except under the following circumstances and subject to the following conditions:
 - (a) A separate room or store shall be available at that premises for the keeping of such sugar, preparation or compound.
 - (b) Such sugar, preparation or compound shall immediately after the receipt thereof at that premises be placed in the room or store referred to in paragraph (a).
 - (c) Such room or store shall be locked or secured at all times in order that access thereto can only be obtained by or through -
 - (i) the person in charge of the production of liquor products at the premises concerned; or
 - (ii) a person placed in charge of that room or store by the person referred to in subparagraph (i).
 - (d) Such sugar, preparation or compound shall only be removed, from that room or store for the purposes of the addition thereof to a liquor product in accordance with the provisions of these regulations.
 - (e) The person referred to in paragraph (c) (i) or (ii) shall immediately after a quantity of sugar or a preparation of compound thereof has been placed in or removed from that room or store, record the following particulars in a register kept for this purpose:
 - (i) The date and time of receipt or removal of that sugar, preparation or compound.
 - (ii) The name and address of the person from whom that sugar, preparation or compound has been, received, or the purpose for which it has been removed.
 - (iii) A description of the type of sugar, preparation or compound thus received or removed, and an indication of the mass or volume thereof.
- (2) The provisions of subregulation (1) shall not apply to cane sugar received or kept for human consumption, at premises used for the production of a liquor product, provided it is kept where it is customarily utilized for this purpose, and the total mass thus kept does not at any time exceed 25 kg.
- (3) (a) No person shall receive or keep any flavouring or colourant at premises where a liquor product is produced unless that flavouring or colourant may in terms of the provisions of these regulations be added to that liquor product.
- (b) The provisions of subregulation (1) shall apply *mutatis mutandis* to the receipt, keeping and use of a flavouring or colourant under the circumstances referred to in paragraph (a).

56A. [Keeping of records](#) [27(1)(j)]

- (1) From 1 January 2011 a producer, blender or filler of a liquor product other than certified wine, shall record full particulars of all steps in the production, blending or filling process of such a liquor product, including -

- (a) raw materials, components and substances used;
 - (b) the application of treatments;
 - (c) containers used; and
 - (e) movement between containers or premises.
- (2) Particulars to be recorded in terms of sub regulation (1) shall, where applicable, include:
- (a) The name and address of each supplier of raw materials, components and substances received.
 - (b) If using a contractor to apply treatments, the name and address of such contractor.
 - (c) The nature of treatments applied and of raw materials, components and substances received and used.
 - (d) The volume, quantity or mass, as is normally applicable, of raw materials, components and substances received and used.
 - (e) The potential or actual alcohol content, as the case may be, of raw materials, components and substances received and used.
 - (f) The supplier's batch numbers, lot numbers or other similar applicable means of batch identification of raw materials, components and substances received and used.
 - (g) The dates of delivery by suppliers of raw materials, components and substances received.
 - (h) The dates treatments were applied and raw materials, components and substances were used.
 - (i) The volume, quantity or mass, as is normally applicable, of the product to be treated and of the product the raw materials, components and substances are to be used on.
 - (j) The volume, quantity or mass, as is normally applicable, of the result of the application of treatments and of the result of the usage of raw materials, components and substances.
 - (k) The actual alcohol content of the result of the application of treatments and of the result of the usage of raw materials, components and substances.
 - (l) Particulars of any losses incurred in production, blending, filling, treatment or other process.
 - (m) Type, quantity and volume of any container used.
 - (n) A flow chart or other applicable record of the movement of raw materials, components and liquor products between bulk storage containers.
 - (o) Particulars of transporters of bulk raw materials, components and liquor products used, including the registration numbers of the vehicles concerned.
 - (p) Particulars of delivery notes of bulk raw materials, components and liquor products.
 - (q) The results of any analyses of raw materials, components, substances and liquor products.
 - (r) Particulars, including particulars of invoices and of SAWIS 6 certificates, of the disposal, removal or transfer of any raw materials, components, substances and liquor products.
 - (s) Particulars requested in writing by the administering officer.
- (3) Particulars which have to be recorded in terms of this regulation shall be recorded not later than the working day following the working day on which the recordable act concerned took place.
- (4) Records which have to be kept in terms of this regulation shall be kept and maintained for a period of at least five years.

57. Analysis of samples [20 (2); 27 (1) (a)]

Samples shall be analysed using the methods of analysis -

- (a) recognised by the General Assembly of the International Vine and Wine Office and published by that Office; or
- (b) where an appropriate method of analysis does not appear among those referred to in paragraph (a), a method of analysis complying with the standards recommended by the International Organisation for Standardisation; or
- (c) in the absence of either of the methods referred to in paragraphs (a) and (b), and by reason of its accuracy, repeatability and reproducibility, a method of analysis determined by the administering officer.

58. Appeals [22; 27 (1) (a)]

- (1) (a) An appellant and the administering officer or the WCA, as the case may be, shall when requested thereto in writing by the Director-General, in writing and within the period specified in that request, nominate the persons who in terms of section 22(3)(a)(ii) of the Act shall serve on the appeal Authority concerned.
 - (b) The persons nominated as appeal Authority members by the appellant and the administering officer or the WCA shall command sufficient knowledge of such technical and scientific subject matter of the Act and its subordinate legislation as will probably be in issue in the appeal.
- (2) The following persons shall not be appointed as an appeal Authority member -
- (a) a person whose independence, objectivity and impartiality could be perceived to be compromised by a direct or indirect interest in the appeal or by a business, personal or financial interest in a party to the appeal;
 - (b) an advocate or an attorney who has rendered or who renders legal services to the appellant or the administering officer or the WCA.
- (3) An appeal Authority member may not receive remuneration from the appellant or the administering officer or the WCA.
- (4) An appeal shall be initiated by the lodging of a paginated and indexed founding affidavit which -
- (a) specifies the decision or direction appealed against;
 - (b) clearly and concisely states the grounds upon which the appeal is based and the facts relevant to those grounds;
 - (c) has attached thereto documents in support of those grounds and to which reference is made in the founding affidavit;
 - (d) clearly and concisely states the form of the relief sought.
- (5) The founding affidavit shall be lodged with the Director-General and with the administering officer or the WCA within 90 days after the date upon which the appellant concerned has been notified in writing of that decision or direction and shall be accompanied by proof of payment of the prescribed fees for the appeal.
- (6) If the administering officer or the WCA opposes the appeal, the opposition shall be in the form of a paginated and indexed answering affidavit which -
- (a) clearly and concisely states the grounds upon which the appeal is opposed and the facts relevant to those grounds;

- (b) has attached thereto documents in support of those grounds and to which reference is made in the answering affidavit.
- (7) The answering affidavit shall be lodged with the chair of the appeal Authority and the appellant within 30 days after the date upon which the appeal Authority was appointed.
- (8) The appellant may answer the answering affidavit in a paginated and indexed replying affidavit which -
 - (a) shall not introduce new grounds of appeal;
 - (b) is strictly limited to the facts traversed in the answering affidavit;
 - (c) has attached thereto documents in support of those grounds and to which reference is made in the replying affidavit.
- (9) The replying affidavit shall be lodged with the chair of the appeal Authority and with the administering officer or the WCA within 10 days after the date upon which the answering affidavit is lodged.
- (10) No further affidavits shall be lodged without leave of the appeal Authority.
- (11) The affidavits and annexures thereto shall be lodged in hard copy and PDF format.
- (12) A party to the appeal shall not approach or communicate with the appeal Authority or a member of the appeal Authority in the absence of the opposing party unless the opposing party has expressly agreed thereto in writing.
- (13) A party to an appeal and the legal representatives of such a party shall deal with the opposing party, opposing legal representatives, the officials of the Department and the members of the appeal Authority with civility, courtesy and respect.
- (14) If a party or the legal representatives of a party -
 - (a) approaches or communicates with the appeal Authority or a member of the appeal Authority in the absence of the opposing party without the express agreement in writing of the other party; or
 - (b) fails to deal with the opposing party, opposing legal representatives, the officials of the Department or the members of the appeal Authority with civility, courtesy and respect, the appeal Authority may, where such conduct by the appellant is shown, dismiss the appeal and where such conduct by the administering officer or the WCA is shown, dismiss the opposition to the appeal and proceed to decide the appeal on the founding affidavit.
- (15) In order to expedite or facilitate the appeal the chair of the appeal Authority may from time to time issue such procedural directives as he or she deems fit in and relating to the appeal, such directives may include -
 - (a) the form of communications between the parties and the appeal Authority;
 - (b) the form of interlocutory applications in the course of the appeal;
 - (c) the form of the appeal;
 - (d) written argument by the parties on one or more issues in interlocutory applications and in the appeal;
 - (e) oral argument by or on behalf of the parties at interlocutory applications and at the appeal and, if oral argument is directed, the date, time, format and venue for such oral argument;
 - (f) the time periods for compliance with such directives.
- (16) The chair of the appeal Authority may invite the parties to agree to an appropriate procedure for the appeal and matters incidental thereto and to incorporate that agreement in a directive.
- (17) The appeal Authority may, on written application made within 7 days of the date of the expiry of a time period stipulated by the chair of the appeal Authority and on good cause shown -
 - (a) grant condonation for non-compliance with a procedural directive by the chair of the appeal Authority; and
 - (b) stipulate a final time period for compliance with such a directive.
- (18) If a party fails to comply with a procedural directive within the time period stipulated by the chair of the appeal Authority, or within a final time period for compliance with a directive stipulated by the appeal Authority pursuant to an application for condonation, the appeal shall -
 - (a) in the case of a failure by the appellant, lapse; and
 - (b) in the case of a failure by the administering officer or the WCA, be decided on the founding affidavit.
- (19) An appeal that has lapsed shall not be reinstated.
- (20) A decision by the appeal Authority shall -
 - (a) in the case of interlocutory and condonation applications be made within 7 days of the consideration or hearing of the application;
 - (b) in the case of the appeal be made within 30 days of the consideration or hearing of the appeal;
 - (c) state whether the decision is unanimous or by a majority of the members;
 - (d) furnish reasons for the decision and for a dissenting decision, if any;
 - (e) be written and signed by the members of the appeal board;
 - (f) be lodged with the Director-General by the chair of the appeal board;
 - (g) within 7 days be furnished to the parties by or on behalf of the Director-General.
- (21) A decision by the appeal Authority in and relating to the appeal and any issue in the appeal shall be final and binding on all parties, including the Department.

59. Offences and penalties [27 (3)]

Any person who contravenes or fails to comply with any provision of these regulations shall be guilty of an offence and on conviction liable to a fine not exceeding R100 000 or to imprisonment for a period not exceeding twelve months, or to both that fine and that imprisonment.

60. Permissible tolerances [27 (1) (l)]

A tolerance to the extent specified in column 2 of [Table 13](#) is permitted in respect of a requirement prescribed in these regulations with regard to an element specified in column 1 of the said Table opposite thereto.

60A. Prohibition of lead coatings

No person may coat the seal of a container of any product to which the Act applies with any substance or material which is made of lead or which contains lead.

61. Payment of fees

- (1) Postage on and delivery of any application, notice, document or appeal which is submitted in terms of these regulations, as well as on or of anything else pertaining thereto, shall be prepaid.

- (2) Any amount which is payable in terms of these regulations shall be paid by cheque, postal order or money order made out in favour of the Director-General: Agriculture, and be forwarded or delivered to the administering officer referred to in regulation 62 (1): Provided that if such amount is delivered by hand, it may be paid in cash.
- (3) Any amount which is payable in terms of Part 2, 3, 4 and 5 of these regulations, shall be paid within 30 days of the date on which a statement reflecting the amount due, was issued to the person by whom such amount is payable.
- (4) If a person fails or refuses to pay the amount reflected in a statement referred to in subregulation (3), within the period permitted under that subregulation -
 - (a) such amount shall become immediately payable together with interest thereon, calculated from the date of issue of the statement concerned and at a rate determined in terms of section 26 of the Exchequer Act, 1975 (Act No. 66 of 1975);
 - (b) the administering officer shall suspend all services of the person concerned and the issuing of certificates or other documentation in terms of regulation [40](#), [43](#), [46](#), [47](#), [48](#), [49](#), [51](#) and [55](#) to such person, until the amount referred to in paragraph (a) is paid by him in full.
- (5) Notwithstanding the provisions of subregulation (3), the administering officer may require that a person in respect of whom services have once been suspended in terms of subregulation (4) (b), shall pay the applicable amounts which are payable in terms of Part 2, 3, 4 and 5 of these regulations when submitting the relevant applications.
 - (b) Subject to the provisions of section 27 (1) (k) of the Act, an amount which has been paid in terms of these regulations, shall not be repayable.

62. [Addresses for submission of documents](#)

- (1) Any application, notice and document, as well as anything else pertaining thereto, which are required to be submitted to the administering officer in terms of these regulations shall -
 - (a) when forwarded by post, be addressed to the Administering Officer (Act No. 60 of 1989), Directorate: Food Safety and Quality Assurance, Division: Liquor Products, Private Bag X5015, STELLENBOSCH, 7599; and
 - (b) when forwarded to rail or delivered by hand be delivered to -
The Administering Officer (Act No. 60 of 1989)
Directorate: Food Safety and Quality Assurance, Division: Liquor products
Plant Quarantine Station
Polkadraai Road
STELLENBOSCH 7600.

63. [Transitional provisions](#) [27 (1) (n)]

The administering officer may until 31 December 2027 allow beer, traditional African beer and other fermented beverages to not comply with any provision of these regulations under the conditions he or she deems fit.

[TABLE 1](#)

GRAPE CULTIVARS WHICH MAY BE USED FOR THE PRODUCTION OF WINE

[\[Reg. 2\]](#)

Alicante Bouschet (Henri Bouschet)
 Agiorgitiko
 Alvarinho (Albariño)
 Assyrtiko (Asyrtico)
 Auxerrois
 Barbarossa
 Barbera
 Barlinka
 Bastardo do Castello
 Bastardo do Menudo
 Beogradska Bela
 Beogradska Crna
 Bourboulenc
 Bukettraube
 Cabernet franc
 Cabernet Sauvignon
 Carignan (Carinena)
 Carmenère
 Ceresa
 Chambourcin
 Chardonnay
 Chenel
 Chenin blanc (Steen)
 Cinsaut (Cinsault)
 Cinsaut blanc (Albatros)
 Cinsaut gris
 Clairette blanche
 Colombar (Colombard)
 Colomino
 Cornifesto
 Cunoise
 Crouchen (Riesling*; Cape Riesling; Kaapse Riesling)
 Diamond Muscat
 Donzellinho do Castello
 Donzellinho do Gallego
 Durif (Petite Sirah; Petite Syrah)
 Emerald Riesling

Erlihane
Ferdinand de Lesseps
Fernão Pires
Furmint
Gamay noir
Gewürztraminer
Grachen
Graciano
Grillo (Riddo)
Grasa de Cotnari
Grenache (Rooi/Red Grenache; Grenache noir; Garnacha)
Grenache blanc (Wit/White Grenache)
Grenache gris
Grüner Veltliner
Harslevelü
Irsai Olivier (Irsay Oliver)
Kanaän (Belies; Canaän)
Kerner
Kristal
Lledoner Pelut
Malbec
Marsanne
Marselan
Merbein Seedless
Merlot
Meunier (Pinot Meunier)
Morio Muscat
Mourisco tinto
Mourvèdre (Mataro; Monastrell; Monastrel)
Müller-Thurgau
Muscat d'Alexandrie (Hanepoot; Muscat of Alexandria)
Muscat de Frontignan (Muskadel; Muscadel; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel;
Rooi Muskadel; Muscat blanc á Petit Grains)***
Muscat de Hambourg
Muscat Ottonel
Nebbiolo
Nero d'Avola
Nouvelle
Olasz
Palomino (Fransdruif; White French; Malvasia Rei; Listán blanc; Listón Blanco)
Pedro (Valse)
Petit Verdot (Verdot)
Pinotage
Pinot blanc (Weissburgunder)
Pinot gris (Pinot grigio; Rulander; Gruaburgunder)
Pinot noir
Piquepoul blanc
Pontak (Pontac; Teinturier male)
Raisin blanc (Gros Vert)
Riesling** (Weisser Riesling; Ryn Riesling; Rhine Riesling)
Roobernet
Roussanne
Ruby Cabernet
Sangiovese
Sauvignon blanc (Blanc Fumé; Fumé blanc)
Sauvignon Gris
Schönburger
Sémillon (Groendruif)
Seyval blanc
Shiraz (Syrah)
Souzào
Sultana (Sultanina; Thompson's Seedless)
Summer Muscat
Sylvaner
Symphony
Tannat
Tempranillo (Tinta Roriz)
Therona
Tinta Amarella (Tinta Amarela; Trincadeira; Trincadeira Preta)
Tinta Barocca (Tinta das Baroccas)
Tinta Francisca
Touriga Franca

Touriga Nacional
 Ugni blanc (Trebbiano)
 Verdelho
 Vermentino
 Vidal blanc
 Villard blanc
 Viognier
 Viura (Macabeo; Macabeu)
 Weldra
 Zante Korinthe
 Zinfandel (Primitivo)

*This name (Riesling) may only be used for wine produced from the Crouchen grape cultivar until, and inclusive of, the 2009 grape harvest.

**This name (Riesling), may only be used for wine produced from the Weisser Riesling/ Rhine Riesling grape cultivar as from the 2010 grape harvest.

***Note for information purposes only: The name "Muscat de Frontignan" is a protected geographical indication in the territory of the European Union and may not be used on South African wine exported to that territory.

TABLE 2
CLASSES FOR WINE AND SPECIFIC REQUIREMENTS FOR CLASSES
[Reg. 4; 5]

Class	Specific requirements
1	2
1. Extra dry wine	The residual sugar content of the product shall not exceed 2,5 gram per litre.
2. Dry wine	The residual sugar content of the product shall not exceed 5,0 gram per litre, or not exceed 9,0 gram per litre if the total acidity expressed as gram of tartaric acid per litre is not more than 2 gram below the residual sugar content.
3. Semi-dry or Medium dry wine	The residual sugar content of the product shall be more than 5,0 gram per litre, but not exceed 12,0 gram per litre, or not exceed 18,0 gram per litre if the total acidity expressed as gram of tartaric acid per litre is not more than 10 gram below the residual sugar content.
4. Semi-sweet or Medium sweet wine	The residual sugar content of the product shall be more than 5,0 gram per litre, but less than 30,0 gram per litre.
5. Late harvest wine	<ol style="list-style-type: none"> 1. The alcohol content of the product shall be at least 10,0 per cent, but it shall not contain added spirit. 2. The residual sugar content of the product shall be at least 20,0 gram per litre. 3. The residual sugar content of the product may exceed 30,0 gram per litre.
6. Special late harvest wine	<ol style="list-style-type: none"> 1. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 22 degrees Balling. 2. Such must shall not be dehydrated or otherwise concentrated. 3. No sweetening agent shall be added to such must. 4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must. 5. No sweetening agent shall be added to the product. 6. The alcohol content of the product shall be at least 11,0 per cent, but it shall not contain added spirit. 7. The product shall have a sugar-free extract of at least 19,0 gram per litre. 8. The product shall possess the character which is distinctive of wine produced from grapes which were harvested at the full-ripe stage. 9. The product may only be sold if it has been certified. 10. The residual sugar content of the product may exceed 30,0 gram per litre.
7. Noble late harvest wine.	<ol style="list-style-type: none"> 1. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 28 degrees Balling. 2. Such must shall not be dehydrated or otherwise concentrated. 3. No sweetening agent shall be added to such must. 4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must. 5. No sweetening agent shall be added to the product. 6. The product shall not contain added spirit. 7. The residual sugar content of the product shall be more than 50,0 gram per litre. 8. The product shall have a sugar-free extract of at least 30,0 gram per litre. 9. The volatile acid content of the product shall not exceed 1,8 gram per litre. 10. The product may only be sold if it has been certified.

Class	Specific requirements
1	2
7A. Wine from naturally dried grapes	<ol style="list-style-type: none"> 1. The product shall be produced from naturally dried grapes 2. The product shall be produced from must the sugar content of which immediately prior to fermentation is at least 28 degrees Balling. 3. Only a pure culture of yeasts or bacteria may be added to the must of such a batch of dried grapes. 4. An added pure culture of yeasts or bacteria shall not constitute more than five per cent of the volume of such must. 5. No sweetening agent shall be added to the product. 6. The product shall not contain added spirit. 7. The residual sugar content of the product may exceed 30,0 gram per litre. 8. The volatile acid content of the product shall not exceed 1,8 gram per litre. 9. The actual and potential alcohol content by volume of the product shall together amount to not less than 16,0 per cent. 10. The product shall not be a special late harvest wine or a noble late harvest wine. 11. The product may be sold only if it has been certified.
8. Sweet natural wine	<ol style="list-style-type: none"> 1. The product shall not contain added spirit. 2. The residual sugar content of the product shall be more than 20,0 gram per litre.
	<ol style="list-style-type: none"> 3. The residual sugar content of the product may exceed 30,0 gram per litre.
8a. Skin macerated white	<ol style="list-style-type: none"> 1. The product shall be be fermented and macerated on its skins for at least 96 hours. 2. The product shall complete malolactic fermentation.
	<ol style="list-style-type: none"> 3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre. 4. The residual sugar content of the product shall not exceed 4,0 gram per litre. 5. The product shall be anywhere from light golden to deep orange in colour. 6. The product may only be sold if it has been certified.
8aa. Skin fermented white	<ol style="list-style-type: none"> 1. The product shall be fermented on its skins. 2. The product may only be sold if it has been certified.
8b. Extended barrel aged white/gris	<ol style="list-style-type: none"> 1. The product shall be produced from white or "gris" grape cultivars. 2. The product shall be matured in oaken casks for at least 2 years. 3. The sulphur dioxide content of the product shall not exceed 80,0 milligram per litre. 4. The residual sugar content of the product shall not exceed 4,0 gram per litre. 5. The product shall complete malolactic fermentation. 6. The product shall exhibit a nutty, oxidative character. 7. The product shall be anywhere from light golden, to deep golden, to amber in colour. 8. The product shall be certified and sold as a vintage wine.
8c. Natural pale / Non-fortified pale	<ol style="list-style-type: none"> 1. The product shall not contain added spirit. 2. The product shall be produced from white grape cultivars. 3. The product shall be matured in oaken casks, under a film of flor yeast, for at least 2 years. 4. The alcohol content of the product shall be at least 12,0 per cent, but not more than 15,0 per cent. 5. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre. 6. The product shall complete malolactic fermentation. 7. The product shall have a delicate flavour suggestive of almonds. 8. The product shall have a discernible flor yeast and wood character. 9. The product shall be anywhere from pale, to straw, to pale golden in colour. 10. The product may only be sold if it has been certified.
8d. Methode ancestrale	<ol style="list-style-type: none"> 1. The product shall be made from fermenting must. 2. Further fermentation shall occur solely in the bottle in which the product is to be sold. 3. No sweetening agent shall be added to the product.
	<ol style="list-style-type: none"> 4. The carbon dioxide in the bottle in which the product is to be sold shall originate solely from the alcoholic fermentation. 5. The pressure in the bottle in which the product is sold shall be at least 75 kPa. 6. The product may only be sold if it has been certified.
8e. Alternative white / rosé / red	<ol style="list-style-type: none"> 1. The product shall complete malolactic fermentation. 2. The residual sugar content of the product shall not exceed 4,0 gram per litre. 3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.

Class	Specific requirements
1	2
	<ol style="list-style-type: none"> 4. In the case of a white wine, the product shall be anywhere from light gold to amber in colour. 5. In the case of a rosé wine, the product shall have the colour that is distinctive of a rosé wine. 6. In the case of a red wine, the product shall be anywhere from light red to deep red or purple in colour. 7. The product may only be sold if it has been certified.
8f. Low alcohol wine	<ol style="list-style-type: none"> 1. The alcohol content of the product shall be more than 0.5 per cent, but shall not exceed 4.5 per cent. 2. The product shall not also claim to be one of the classes in this table, which must be certified. 3. The product may lay claim to cultivar or vintage year if, before the removal of any alcohol, it was provisionally approved as such in terms of section 25 the scheme: Provided that such product need not be sensorially evaluated in terms of the scheme and shall not carry a seal or mark referred to in section 26 of the scheme.
8g. Spirit-barrel-aged wine	The product shall be matured for at least 3 months in a barrel previously used to age a spirit.
8h. Moscato	<ol style="list-style-type: none"> 1. The product shall have a discernible muscat character. 2. The product may only be sold if it has been certified.
9. Perlé wine	The pressure in a container in which the product is sold shall be at least 75 kPa, but not exceed 300 kPa.
10. Sparkling wine	See note 1 .
10a. Brut nature sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be less than 3,0 gram per litre. 2. The product shall also be a sparkling wine according to the traditional method. 3. No sugar shall be added to the product after the second alcoholic fermentation. 4. See notes 1 and 2.
10b. Extra brut sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be less than 6,0 gram per litre. 2. See note 1.
10c. Brut sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be less than 12,0 gram per litre. 2. See note 1.
11. Extra dry sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be more than 12,0 gram per litre, but less than 17,0 gram per litre. 2. See note 1.
12. Dry sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be more than 17,0 gram per litre, but less than 32,0 gram per litre. 2. See note 1.
13. Semi-sweet sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be more than 32,0 gram per litre, but less than 50,0 gram per litre. 2. See note 1.
14. Sweet sparkling wine	<ol style="list-style-type: none"> 1. The residual sugar content of the product shall be more than 50,0 gram per litre. 2. See note 1.
15. Tank fermented sparkling wine	<ol style="list-style-type: none"> 1. The combined duration of the second alcoholic fermentation and the period during which the product lies on the lees shall - <ol style="list-style-type: none"> (a) be at least 30 days where, in accordance with generally accepted cellar practices, agitators are used in the tank in which it is produced; and (b) be at least 80 days where it is produced in a sealed tank. 2. The carbon dioxide in the tank in which the product is produced shall originate solely from the second alcoholic fermentation. 3. See notes 1 and 2.

Class	Specific requirements
1	2
16. Bottle-fermented sparkling wine	<ol style="list-style-type: none"> 1. The second alcoholic fermentation shall occur solely in a bottle. 2. The duration of fermentation in the bottle, including the period during which the product lies on the lees, shall be at least 60 days. 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. 4. The separation of the lees shall be done by means of the transverse filtration method with the application of counter pressure, or by means of “degorgement”. 5. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 6. See notes 1 and 2.
17. Sparkling wine according to the traditional method	<ol style="list-style-type: none"> 1. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold. 2. 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. 3. The separation of the lees shall be done by means of “degorgement”. 4. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 5. 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 1 and 2 above. 6. See notes 1 and 2.
17A. Méthode Cap Classique sparkling wine	<ol style="list-style-type: none"> 1. The grapes for this product shall be whole bunch pressed if made from grapes of the 2023 harvest and beyond. 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. 8. The product may only be sold if it has been certified. 9. See notes 1 and 2.
18. Blanc de noir wine	<ol style="list-style-type: none"> 1. The product shall have the colour that is distinctive of a blanc de noir wine. 2. The product may only be sold if it has been certified.
19. Rosé wine	The product shall have the colour that is distinctive of a rosé wine.

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.
20. Dessert wine	See note 3.
20a. Sun wine	<ol style="list-style-type: none"> 1. The product shall be produced from white grape cultivars. 2. The product shall be anywhere from pale gold to deep gold in colour. 3. The product shall exhibit a maderized character. 4. The product shall be certified and sold as a vintage wine. 5. See note 3.
21. Cape white	<ol style="list-style-type: none"> 1. The product shall be produced from non-muscat white varieties. 2. The product shall be matured in oaken casks for at least 6 months. 3. See notes 3 and 4.
21a. Cape pink	<ol style="list-style-type: none"> 1. The product shall be produced from non-muscat varieties. 2. The product shall be matured for at least 6 months. 3. The product shall be pink in colour, with or without a brown hue. 4. See notes 3 and 4.
22. Cape ruby	<ol style="list-style-type: none"> 1. The product shall be a blend of young, full-bodied and fruity fortified wines. 2. At least 50 per cent of the fortified wines used in the product shall be matured for at least 6 months in oaken casks or in tanks. 3. The fortified wines used in the product shall be matured in oaken casks or in tanks for not more than 3 years. 4. See notes 3 and 4.
23. Cape tawny	<ol style="list-style-type: none"> 1. At least 80 per cent of the product shall be matured in oaken casks. 2. The product shall be tawny in colour. 3. The product shall have a smooth, slightly nutty flavour. 4. See notes 3 and 4.
24. Cape dated tawny	The product shall be a tawny as specified in item 23, of a single vintage year.
25. Cape late bottled vintage	<ol style="list-style-type: none"> 1. The product shall be matured, in oaken casks or in the bottle, for at least 3 years. 2. The product shall be matured in oaken casks for at least 2 years. 3. At least 85 per cent of the product shall be of a single vintage year. 4. The product shall be certified and sold as a vintage wine. 5. The product shall be full-bodied and dark with signs of going tawny in colour. 6. See notes 3 and 4.
26. Cape vintage	<ol style="list-style-type: none"> 1. The product shall be matured in oaken casks or tanks for at least 1 year. 2. The product shall be full-bodied and dark. 3. The product shall be certified and sold as a vintage wine. 4. The product shall only be sold in glass containers. 5. See notes 3 and 4.
27. Fino	<ol style="list-style-type: none"> 1. The product shall be from pale, to straw to pale-golden in colour. 2. The product shall have a delicate flavour suggestive of almonds. 3. The product shall have a discernible flor yeast and wood character. 4. The residual sugar content of the product shall not exceed 20,0 gram per litre. 5. The product may be called "Extra dry fino" if: <ol style="list-style-type: none"> (a) The residual sugar content of the product does not exceed 5,0 gram per litre; and (b) The alcohol content of the product is not more than 16 per cent. 6. See notes 3 and 5.
28. Amontillado	<ol style="list-style-type: none"> 1. The product shall be from pale-golden to amber in colour. 2. The product shall have a flavour suggestive of hazelnuts. 3. The product shall have a discernible flor yeast and wood character. 4. The alcohol content of the product shall be at least 16 per cent. 5. See notes 3 and 5.
29. Oloroso	<ol style="list-style-type: none"> 1. The product shall be from amber to mahogany in colour. 2. The product shall have rich, nutty flavours. 3. The product shall have a discernible flor yeast or wood character. 4. The residual sugar content of the product shall be at least 50,0 gram per litre. 5. The alcohol content of the product shall be at least 16 per cent. 6. See notes 3 and 5.

Class	Specific requirements
1	2
30. Pale dry	<ol style="list-style-type: none"> 1. The product shall be from pale, to straw to pale-golden in colour. 2. The product shall have a discernible flor yeast and wood character. 3. The residual sugar content of the product shall not be more than 30,0 gram per litre. 4. The alcohol content of the product shall be at least 16 per cent. 5. See notes 3 and 5.
31. Pale cream	<ol style="list-style-type: none"> 1. The product shall be from pale, to straw to pale-golden in colour. 2. The product shall have a discernible flor yeast and wood character. 3. The residual sugar content of the product shall be between 30,0 and 80,0 gram per litre. 4. The alcohol content of the product shall be at least 16 per cent. 5. See notes 3 and 5.
32. Medium cream	<ol style="list-style-type: none"> 1. The product shall be from golden to amber in colour. 2. The product shall have a discernible wood character. 3. The residual sugar content of the product shall be between 80,0 and 115,0 gram per litre. 4. The alcohol content of the product shall be at least 16 per cent. 5. See notes 3 and 5.
33. Full cream	<ol style="list-style-type: none"> 1. The product shall be from amber to mahogany in colour. 2. The product shall have a discernible wood character. 3. The residual sugar content of the product shall be at least 115,0 gram per litre. 4. The alcohol content of the product shall be at least 16 per cent. 5. See notes 3 and 5.
34. Old brown	<ol style="list-style-type: none"> 1. The product shall be amber in colour. 2. The product shall have a discernible nut or muscat character. 3. The product shall have an aldehyde content of at least 80,0 milligram per litre. 4. The residual sugar content of the product shall be at least 100,0 gram per litre. 5. The alcohol content of the product shall be at least 16 per cent. 6. The product may only be sweetened with concentrated must, or with fortified wine with a residual sugar content of at least 180,0 gram per litre. 7. See note 3.

Notes

1. (a) The pressure in a container in which the product is sold shall be more than 300 kPa.
(b) The product shall not also be wine of a class specified in item 1, 2, 3 or 4.
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 WCA 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 WCA.
(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 WCA to reach the WCA at least one working day beforehand.
3. (a) The product shall be a fortified wine.
(b) If the expressions "extra dry", "dry", "semi-dry", "semi-sweet" and "sweet" is used in connection with the sale of the product, the requirements relating to residual sugar content for the products specified in items 1, 2, 3, 4, 11,12,13 and 14 shall not apply.
4. (a) The product shall have the character that is distinctive of the South African wine known or previously known as "port".
(b) The product may only be sold if it has been certified.
5. (1) The product shall be produced by:
 - (a) Maturing unsweetened fortified wine under a film of flor yeast in oaken casks with a capacity of not more than 500 litres, for a period of not less than 3 years: Provided that for medium cream and full cream maturation need not take place under a film of flor yeast.
 - (b) Thereafter the matured unsweetened fortified wine shall be further fortified or bottled or shall -
 - (i) before or after further fortification and before further maturation or bottling, be blended and sweetened with another fortified wine with a residual sugar content of at least 180 gram per litre, which has been matured in oaken casks for at least 3 years: Provided that such other fortified wine may only be sweetened before such maturation in oaken casks; or
 - (ii) before or after further fortification, be transferred as "criadera wine" to a solera system described in subnote (3).
- (2) The expression "criadera" may only be used in connection with the sale of the product if the provisions of subnote (1)(a) were complied with.
- (3) The expression "solera" may only be used in connection with the sale of the product if it was produced by using the following system:
 - (a) Subject to the provisions of subnote (4), oaken casks shall be arranged in a vertical system, at least 3 oaken casks high.
 - (b) To establish the system:
 - (i) All the rows of oaken casks in the system shall be filled with criadera wine referred to in subnote (1)(b)(ii).
 - (ii) After at least 1 year from date of initial filling, no more than 50 per cent of the wine in the bottom row of oaken casks shall be drawn off.

- (iii) After drawing off the wine as referred to in subparagraph (ii), the bottom row of oaken casks shall be fully topped up with wine from the second row of oaken casks, which in turn shall be fully topped up with wine from the third row of oaken casks, and so on to the last row of oaken casks, which shall be fully topped up with criadera wine referred to in subnote (1)(b)(ii).
- (iv) After at least 1 year from the date of drawing off referred to in subparagraph (ii), the process as set out in subparagraphs (ii) and (iii) shall be repeated, and so on each year until the bottom row of oaken casks have been annually topped up at least 3 times.
- (v) Wine drawn off during the establishment phase of the system shall be further fortified or bottled or handled as set out in subnote (1)(b)(i).
- (vi) The expression "solera" may not be used in connection with the sale of wine drawn off during the establishment phase of the system.
- (c) Once established, the system shall be used as follows:
 - (i) After at least 1 year from the date of last topping up of the bottom row of oaken casks during the establishment phase, wine may be drawn off from that bottom row of oaken casks.
 - (ii) The bottom row of oaken casks in the system shall never be emptied during a 6 month period, of the wine initially drawn off in that 6 month period.
 - (iii) Each time after drawing off wine, the bottom row of oaken casks shall be fully topped up with wine from the second row of oaken casks, which in turn shall be fully topped up with wine from the third row of oaken casks, and so on to the last row of oaken casks, which shall be fully topped up with criadera wine referred to in subnote (1)(b)(ii).
 - (iv) Wine drawn off shall be further fortified or bottled or handled as set out in subnote (1)(b)(i).
- (4) Notwithstanding the provisions of subnote (3), a system need not be vertical: Provided that all the other provisions of that subnote shall apply *mutatis mutandis* to such a system.
- (5) The product shall have the character that is distinctive of the South African wine known or previously known as "sherry".
- (6) The product may only be sold if it has been certified.

TABLE 3

CLASSES FOR ALCOHOLIC FRUIT BEVERAGES AND FRUIT AND ALCOHOL REQUIREMENTS FOR CLASSES

[Reg. 6; 8]

Class	Kind of fruit from which fruit juice shall be derived	Alcohol content	
		Minimum %	Maximum %
1	2	3	
1. Alcoholic apple beverage	Apples	2,5	15,0
2. Alcoholic pear beverage	Pears	2,5	15,0
3. Unspecified alcoholic fruit beverage	Any kind or combination of fruit, including grapes, but excluding pineapples	2,5	15,0
4. Fortified apple beverage	Apples	15,0	23,0
5. Fortified pear beverage	Pears	15,0	23,0

TABLE 3A

CLASSES FOR MEAD AND SPECIFIC REQUIREMENTS FOR CLASSES

[Reg. 8A]

	Class	Specific requirements
	1	2
1.	Mead	No specific requirements.
2.	Dry mead	The residual sugar content of the product shall not exceed 20 grams per litre
3.	Semi-sweet mead	The residual sugar content of the product shall be more than 20 grams per litre, but not exceed 50 grams per litre.
4.	Sweet mead	The residual sugar content of the product shall be more than 50 grams per litre.
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 per cent.
6.	Metheglyn	1. The product shall be produced by the addition of spices or natural extracts thereof 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.
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.
8.	Melomel	The product shall be produced by the addition of fruit juice, fruit cells or fruit juice concentrate in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead.
9.	Perle-/ Petillant mead	The pressure in a container in which the product is sold shall be at least 75 kPa but not exceed 300 kPa.

Class		Specific requirements
1		2
10.	Sparkling mead	The pressure in a container in which the product is sold shall be more than 300 kPa.
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.	Pymment	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.
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 40 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.

TABLE 3B
CLASSES FOR BEER AND REQUIREMENTS FOR CLASSES
[Reg. 8B]

Class		Requirements
1		2
1.	Beer	Beer shall - (a) be produced by the alcoholic fermentation by means of a yeast of wort prepared from starch and sugar containing raw materials with or without the addition of potable water; (b) contain hops or hop products; (c) be produced in such a manner that at least 35 per cent of the fermentable extract of the wort is derived from malted barley, malted wheat or other malted grain; and (d) have a value of at least 4 on the International Bitterness Units scale.
2.	Flavoured beer	Flavoured beer shall be beer as set out under item 1, flavoured by the addition of flavourings allowed under Table 6 .

TABLE 3C
CLASSES FOR TRADITIONAL AFRICAN BEER AND REQUIREMENTS FOR CLASSES
[Reg. 8C]

Class		Requirements
1		2
1.	Traditional African beer	The product shall - (a) be produced by the alcoholic fermentation of malted grain of sorghum, maize, finger millet or pearl millet, or unmalted grain or meal of sorghum, maize, finger millet or pearl millet; (b) be in a state of alcoholic fermentation or not have its alcoholic fermentation arrested; (c) contain at least four per cent solids derived from the grain or meal referred to in paragraph (a); (d) not contain or be flavoured with hops or any product derived from or containing hops; and (e) have a total alcohol content of at least 0,5 per cent, but not more than 3,5 per cent.
2.	Traditional African beer powder	The product shall be a powder, which - (a) comprises not more than three parts by mass of milled sorghum or maize malt; (b) comprises not less than seven parts by mass of milled, precooked maize or unmalted sorghum grain or meal; and

Class	Requirements
1	2
	(c) does not contain or is not flavoured with hops or any product derived from or containing hops; and (d) has a potential alcohol content of at least 0,5 per cent, but not more than 3,5 per cent.

TABLE 4
CLASSES OF AND REQUIREMENTS FOR GRAPE-BASED LIQUORS
[Reg. 26; 27]

Class	Manner of production	Alcohol content	
		Minimum %	Maximum %
1	2	3	
1. Vermouth	The product shall be produced by the addition of herbs or natural extracts of herbs to wine in such a manner that the product has the properties which are generally characteristic of vermouth.	15,0	22,0
2. Cocktail	1. The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or extracts thereof, flavourings that are nature-identical or egg, to wine in such a manner that the product has a distinctive taste and aroma which differs from that of wine or a class of wine. 2. The wine used in the preparation of a cocktail shall comprise at least 50 per cent of the finished product. 3. A cocktail, which contains a dairy product and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015. 4. A cocktail, which does not comply with the provisions of paragraph 2 and has an alcohol content of 15 per cent or more, may be bottled only until 1 July 2015.	2,5	23,0
3. Flavoured grape liquor	The product shall be produced by the addition of flavourings of vegetable origin or extracts thereof, or flavourings which are nature-identical to wine: Provided that - (a) such flavourings shall not constitute more than 10,0 per cent of the volume of the final product; and (b) the product shall have a distinctive taste and aroma which differs from that of wine or a class of wine or spirit.	2,5	15,0
4. Grape liquor	The product shall consist of wine of which the alcohol content has been reduced.	more than 0,5	6,5

TABLE 5
CLASSES OF AND REQUIREMENTS FOR SPIRIT-BASED LIQUORS
[Reg. 28; 29]

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
1. Liqueur	The product shall be produced by – (a) macerating fresh or dried fruit, or peels thereof, or aromatic plants, or leaves, herbs, roots or seeds in a spirit; (b) adding flavourings of vegetable origin or extracts thereof, or herbs or natural extracts of herbs or egg, to a spirit; or (c) redistilling of the product obtained in terms of paragraph (a) or (b), and thereafter adding thereto a syrup containing honey or sugar derived from cane or grain, and, if applicable, colourant.	15,0	*
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 Cannabis flavourings), egg, milk, sugar of plant origin or water to only one of the spirits referred to in regulation 10 (grape spirit), 10A to 10N (agave classes), 11 (husk spirit), 13 (brandy), 15 (whisky), 18 (cane spirit), 19 (rum), 21 (gin) or 22 (vodka).	24,0	35,0
3. Cream liqueur	The product shall be produced by the addition of a dairy product to a spirit, to the extent specified in Table 6.	15,0	*
4. Spirit cooler	The product shall be produced by adding a soft drink, fruit juice or water to a spirit.	2,5	15,0
5. Bitter-tasting spirit-based drink / Bitters	The product shall have a predominantly bitter taste produced by adding flavourings of plant origin or nature-identical flavourings to a spirit.	15,0	*
6. Dairy free liqueur	The product shall not contain any dairy products and the creamy	15,0	*

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
	texture shall be obtained by using plant based dairy alternatives.		

TABLE 6
SUBSTANCES WHICH MAY BE ADDED TO LIQUOR PRODUCTS
[Reg. 30]

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
1 Acacia / Arabic gum	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	This substance may only be added after completion or termination of alcoholic fermentation.
2 Acesulfame potassium (950)	Spirit cooler	1. The final product shall not contain more than 350mg/kg of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains Acesulfame potassium".
3 Acetic acid	alcoholic fruit beverage, spirit-based liquor	
4 Active carbon	rice fermented alcoholic beverage	
5 Agar-agar / Agar	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
6 Ale yeast	beer mead, braggot, cyser, piment, karri and t'ej	
7 Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
8 Alpha acid	beer classes	
9 Amino acids, including the salts thereof	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
10 Ammonia	wine; rice fermented alcoholic beverage	
11 Ammonium bisulphite	wine	
12 Ammonium phosphate	wine; other fermented beverage	The final product shall, in the case of an other fermented beverage, not contain more than 150mg/l of this substance.
13 Ammonium sulphate	wine; alcoholic fruit beverage; rice fermented alcoholic beverage	
14 Ammonium sulphide	wine	
15 Ammonium sulphite	wine	
16 Amylozyme	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
17 Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
18 Anti-foaming agents	All types and classes	
19 Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 300mg/l of this substance.
20 Apple juice	cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
21 Argon	wine; rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
22 Ascorbic acid	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; flavoured beer; the traditional African beer classes; spirit-based liquor	The final product shall, in the case of wine and a grape-based liquor, not contain more than 250mg/l of this substance.
23 <i>Aspergillus oryzae</i>	rice fermented alcoholic beverage	
24 <i>Aspergillus luchuensis</i>	rice fermented alcoholic beverage	
25 <i>Aspergillus luchuensis mut. kawachii</i>	rice fermented alcoholic beverage	
26 Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
27 Beetroot red or Betanin	unspecified alcoholic fruit beverage; flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
28 Bentonite	All types and classes (excluding mampoer)	
29 Benzoic acid	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
30 Biotin	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
31 Brandy	fructusmel	
32 Brilliant black C.I. 28440	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
33 Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
34 Brown HT C.I. 20285	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
35 Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	If the final product contains more than 150mg/l of caffeine from this and other substances - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine"; and c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".
36 Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
37 Calcium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; the beer classes; the traditional African beer classes; spirit-based liquor	
38 Calcium chloride	rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes	
39 Calcium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage)	
40 Calcium dihydrogen phosphate	rice fermented alcoholic beverage	
41 Calcium disodium ethylene diamine tetraacetate (calcium disodium EDTA)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 25mg/l of this substance.
42 Calcium sulfate	rice fermented alcoholic beverage	
43 Calcium hydroxide	wine; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor	
44 Calcium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
45 Calcium pantothenate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
46 Calcium tartrate	wine	
47 Camden tablets	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
48 Cane spirit	sacramental alcoholic beverage	
49 Cappings	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
50 Capsanthin or capsorubine or paprika extract	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
51 Caramel (I - plain; II - caustic sulphite process; III - ammonia process; IV - ammonia sulphite process)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); the beer classes; spirits (excluding grape spirit, silver agave spirit and silver 100 % agave spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor	<p>1. When using Caramel III or IV, the final product shall not contain more than:</p> <ul style="list-style-type: none"> a) 1000mg/l in the case of an alcoholic fruit beverage; b) 50000mg/l in the case of a grape-based liquor, spirit-based liquor and spirits; and c) 9500mg/l in the case of and other fermented beverage and the beer classes. <p>2. In the case of wine and an other fermented beverage this substance may only be used if:</p> <ul style="list-style-type: none"> a) it has not been manufactured by the ammonia process and b) it does not contain more than 200mg/kg of 4-methyl imidazole.
52 Caramelised honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
53 Carbon dioxide	wine (excluding noble late harvest wine); alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor; spirits (excluding mampoer); the beer classes;	
54 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)	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
55 Carrageenan	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); rice fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	
56 Casein	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor (excluding dairy free liqueur)	
57 Charcoal	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage, the beer classes; spirits (excluding premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor	In the case of grain fermented alcoholic beverage and the beer classes, this substance shall only be used for the treatment of water to be added.
58 Chemically modified starches (chemically and enzymatically derived)	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
59 Chilli	chilli mead, capsicumel and hippocras	
60 Chitin-glucan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1 .
61 Chitosan derived from <i>Agaricus bisporus</i>	wine, alcoholic fruit beverage, grape-based liquor; rice fermented alcoholic beverage	In accordance with the provisions of note 1 .
62 Chitosan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor; rice fermented alcoholic beverage	In accordance with the provisions of note 1 .
63 Chlorophyll C.I. 75810	gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
64 Citric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; flavoured beer; spirit-based liquor	
65 Clorox	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
66 Cochineal, Carminic acid or Carmine C.I. 75470	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
67 Collagen	gin; rice fermented alcoholic beverage	
68 Colourants of plant origin	gin	This substance may only be added after distillation for infusion of colour to the product.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
69 Concentrated must	wine (excluding special late harvest wine, wine from naturally dried grapes and noble late harvest wine); sacramental alcoholic beverage; husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	<p>1. In unreconstituted form, this substance may -</p> <p>a) in the case of wine of the classes specified in items 27 to 34 of Table 2, be added only as allowed in that Table;</p> <p>b) in the case of other wine, be added before or during alcoholic fermentation and on condition that -</p> <p>(i) the volume of the must to which it is added may not increase by more than 5 per cent as a result of such addition; and</p> <p>(ii) the total (actual plus potential) alcohol content of the final product may not increase by more than 2 per cent as a result of such addition;</p> <p>c) otherwise, only be added after completion or termination of alcoholic fermentation; and</p> <p>2. In reconstituted form, this substance may -</p> <p>a) only be added to wine or a grape-based liquor, either before, during or after alcoholic fermentation;</p> <p>b) in the case of wine, only be added to wine not intended for certification and on condition that -</p> <p>(i) it shall not be reconstituted to below 20 degrees Balling;</p> <p>(ii) notice, which shall include the volume of water to be used and the degrees Balling of the concentrated must concerned, shall be given to the administering officer at least 24 hours prior to commencement of reconstitution;</p> <p>(iii) reconstitution shall not commence unless approved by the administering officer;</p> <p>(iv) any further reconstitution shall be subject to the conditions set out in subparagraphs (i), (ii) and (iii) of this paragraph;</p> <p>(v) after alcoholic fermentation and any sweetening of the wine concerned, the wine shall be analysed for alcohol and residual sugar content and such analyses shall be kept and maintained on record for a period of at least five years.</p>
70 Copper sulphate	wine, alcoholic fruit beverage; grape-based liquor	
71 Curcumin C.I. 75300	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
72 Dairy products	spirit cooler; spirit aperitif; cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0 % by volume.
73 Dessert wine	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky and blended whisky	
74 Diammonium glycerol phosphate	wine	
75 Diammonium phosphate	wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes	
76 Dimethyl dicarbonate (DMDC/Velcorin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor; the beer classes; grain fermented alcoholic beverage; sugar fermented alcoholic beverage	The final product shall in the case of - a) a spirit-based liquor, not contain more than 100mg/l of this substance; b) wine, not contain more than 200mg/l of this substance; c) all other liquor products, not contain more than 250mg/l of this substance.
77 Dipotassium hydrogen phosphate	rice fermented alcoholic beverage	
78 Edible and consumable decorative flakes, glitter and dust	sparkling wine; gin; flavoured spirits, grape-based liquor; spirit-based liquor	
79 Egg albumen	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
80 Egg yolk	grape-based liquor (excluding grape liquor); spirit-based liquor	
81 Emulsifying agents	grape-based liquor (excluding grape liquor); spirit-based liquor.	
82 Enzymes	wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes; grape-based liquor	
83 Erythorbic acid	rice fermented alcoholic beverage	
84 Erythrosine BS C.I. 45430	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
85 Evaporated milk	wine	
86 Filtering aids of inert material, including diatomaceous earth, silicon dioxide, microfibrillated cellulose and activated acid clay	All types and classes (excluding mampoer).	No undesired residue shall be left behind in the treated product.
87 Flavourings of plant origin, but not extracts or essences thereof and not anything derived from plants of the genus <i>Cannabis</i> .	gin; absinthe	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
88 Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus <i>Cannabis</i> .	husk spirit, premium husk spirit, flavoured agave classes (excluding silver 100 % agave spirit, silver agave spirit, crystal 100 % agave spirit and crystal agave spirit), pot still brandy, brandy, vintage brandy; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The addition of this substance to - a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 per cent; b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent;
89 Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus <i>Cannabis</i> .	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; flavoured spirits, gin; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The addition of this substance to - a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.
90 Fruit juice	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit aperitif; liqueur	
91 Fruit juice, fruit cells and fruit juice concentrates	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	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 mead classes other than melomel and beer mead, shall not constitute more than 3% volume of the final product.
92 Fumaric acid	wine	
93 Gelatine	All types and classes (excluding mampoer).	
94 Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
95 Ginger	orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage	
96 Glycerol / Glycerine	spirit-based liquor; alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage;	
97 Glycerol esters of fatty acids	rice fermented alcoholic beverage	
98 Grain malt	beer mead, braggot, karri and t'ej	
99 Grapes	pymment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
100 Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
101 Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; beer	If the final product contains more than 150mg/l of caffeine from this and other substances - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine."; and c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".
102 Guar gum	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
103 Herbs and natural extract of herbs	vermouth; spirit-based liquor; alcoholic fruit beverage; hippocras and beer mead; spirit aperitif; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	
104 Honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; husk spirit, premium husk spirit, flavoured agave classes (excluding silver 100 % agave spirit, silver agave spirit, crystal 100 % agave spirit and crystal agave spirit), pot still brandy, brandy, vintage brandy, flavoured spirits, gin; absinthe; grape-based liquor (excluding grape liquor); spirit-based liquor	The addition of this substance to other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A , can only be added after alcoholic fermentation to sweeten the final product.
105 Hops and hop products	beer mead, braggot, karri, t'ej and hippocras; the beer classes	
106 Hydrogen peroxide	wine	
107 Hyssop	bochet, rhodomel, hippocras and melomel	
108 Ion exchange resins	alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; the beer classes	In the case of grain fermented alcoholic beverage and the beer classes, this substance shall only be used for the treatment of water to be added.
109 Inositol	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
110 Isinglass	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
111 Isomalt (Hydrogenated Isomaltulose)	alcoholic fruit beverage (excluding fortified apple and pear beverages); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of an alcoholic fruit beverage - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom; (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar; b) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.
112 Lactic acid	wine; alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes; spirit-based liquor (excluding dairy free liqueur)	
113 Lactic acid bacteria	rice fermented alcoholic beverage	
114 Lactose	the beer classes	
115 Lager yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
116 Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage	
117 Licorice root	hippocras	
118 Locust bean gum (Carob bean gum)	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
119 Lycopene C.I. 75125	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
120 Magnesium chloride	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
121 Magnesium sulphate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
122 Malic acid	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; flavoured beer; spirit-based liquor	
123 Malolactic fermentation bacteria	wine	
124 Malt extract	beer mead, braggot, cyser, pyment, karri and t'ej; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
125 Maple syrup	acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
126 Meta-tartaric acid	wine	
127 Milk	wine	
128 Mono-and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); sugar fermented alcoholic beverage; spirit-based liquor	
129 Must	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	
130 Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
131 Nuts	weirdomel	
132 Oak wood, bark, staves, and chips	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A, grain fermented alcoholic beverage	
133 Oxygen	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; the beer classes	
134 Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
135 Peppers	capsicumel and hippocras	
136 Phosphoric acid	alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit cooler; grape-based liquor (excluding grape liquor); spirit-based liquor	
137 Phytates	wine	
138 Phytic acid	rice fermented alcoholic beverage	
139 Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	This substance may not be added to wine intended for certification
140 Plant based dairy alternatives	Spirit cooler, spirit aperitif, cream liqueur, dairy free liqueur	
141 Plant proteins from wheat, peas or potatoes	wine; rice fermented alcoholic beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
142 Polysorbate 65	grape liquor	The final product shall not contain more than 120mg/l of this substance.
143 Polyvinyl polypyrrolidone (PVPP)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
144 Polyvinylimidazole - polyvinylpyrrolidone copolymers (PVI/PVP)	wine	In accordance with the provisions of note 2 .

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
145 Ponceau 4R or Cochineal red A C.I. 16255	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
146 Potassium alginate	wine; alcoholic fruit beverages; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
147 Potassium bicarbonate	wine	
148 Potassium bitartrate	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor	
149 Potassium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
150 Potassium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); spirit-based liquor	
151 Potassium dihydrogen phosphate	rice fermented alcoholic beverage	
152 Potassium ferrocyanide	wine; alcoholic fruit beverage; grape-based liquor; spirits (excluding mampoer)	In accordance with the provisions of regulation 31(4) .
153 Potassium hydrogen sulfite solution (Potassium bisulphite)	rice fermented alcoholic beverage	
154 Potassium hydroxide	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	
155 Potassium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
156 Potassium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
157 Potassium nitrate	rice fermented alcoholic beverage	
158 Potassium phosphate	alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic peer beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
159 Potassium polyaspartate	wine	Not more than 10 g/hl of this substance may be added to wine.
160 Potassium sorbate	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l of this substance, calculated as sorbic acid.
161 Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor	
162 Pyridoxine	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
163 Quillaia extract	rum; alcoholic fruit beverage, spirit-based liquor, grape-based liquor (excluding grape liquor)	The final product shall not contain more than 3g/l of this substance.
164 Quinine	grape-based liquor (excluding grape liquor); spirit-based liquor; beer mead, braggot, karri, t'ej, grain fermented alcoholic beverage, sugar fermented alcoholic beverage	1. The final product shall not contain more than 100mg/l of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains quinine".
165 Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
166 Raisins	t'ej, melomel and pyment	
167 Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage; spirit-based liquor (excluding dairy free liqueur)	The final product shall not contain more than 100mg/l of this substance.
168 Roses	rhodomel and hippocras	
169 Rose hip	rhodomel and hippocras	
170 Rue	beer mead and hippocras	
171 Rum	faveomel	
172 Saxumel	amormel	
173 Silica Sol	All types and classes	
174 Silicone resin	rice fermented alcoholic beverage	
175 Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
176 Sodium benzoate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
177 Sodium bicarbonate	rice fermented alcoholic beverage	
178 Sodium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
179 Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	Not more than 200mg/l of this substance may be added to wine.
180 Sodium chloride (common salt)	spirit-based liquor; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; grain fermented alcoholic beverage, rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
181 Sodium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); flavoured beer; spirit-based liquor	
182 Sodium erythorbate	rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
183 Sodium hydroxide	wine; alcoholic fruit beverage; metheglyn and beer mead, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
184 Sodium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
185 Sodium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); spirit-based liquor	
186 Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic pear beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
187 Sodium stearoyl lactylate	liqueur; cream liqueur; dairy free liqueur	The final product shall not contain more than 8000mg/l of this substance.
188 Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	
189 Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
190 Spirit derived from any harmless plant article	vermouth; cocktail with an alcohol content of 15 per cent or more; rice fermented alcoholic beverage	In the case of vermouth and cocktail with an alcohol content of 15 per cent or more, the substance concerned shall be a rectified spirit.
191 Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.
192 Spirit derived from grapes	wine (excluding late harvest wine, special late harvest wine, noble late harvest wine and sweet natural wine); vermouth; cocktail with an alcohol content of 15 per cent or more	
193 Steviol glycosides	alcoholic fruit beverage (excluding fortified apple beverage and fortified pear beverage); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 700mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains Steviol glycosides" or "Contains Steviol extract".
194 Succinic acid	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
195 Sucralose	alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	<p>1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 200mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise.</p> <p>2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains sucralose".</p>
196 Sugar of plant origin	sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A (excluding item 5 - beer mead); rice fermented alcoholic beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirits (excluding mampoer and the agave classes which are not flavoured); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	<p>The substance shall -</p> <p>a) in the case of sparkling wines, only be added for the initiation of the second alcoholic fermentation and to sweeten the final product;</p> <p>b) in the case of an alcoholic fruit beverage -</p> <p>(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;</p> <p>(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;</p> <p>c) in the case of the mead classes specified in column 2, a rice fermented alcoholic beverage, a grain fermented alcoholic beverage and the beer classes, only be added for the initiation of a second alcoholic fermentation to produce a sparkling product;</p> <p>d) in the case of a grape-based liquor, a rice fermented alcoholic beverage or a spirit-based liquor, only be added to sweeten or adjust the flavour of the final product.</p>
197 Sulphur dioxide gas	wine; alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor; the beer classes; spirit-based liquor	
198 Sunset yellow FCF or Orange yellow S.C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); gin, flavoured spirits; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
199 Sweet reserve	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); grape-based liquor	This substance shall, in the case of wines other than sparkling wines, only be added after completion or termination of alcoholic fermentation.
200 Tannin	wine; spirits (excluding grape spirit, silver 100 % agave spirit, silver agave spirit, gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; other fermented beverage; the beer classes; grape-based liquor	
201 Tartaric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
202 Tartrazine C.I. 19140	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	1. The final product shall not contain more than 200mg/l of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains tartrazine".
203 Taurine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	If the final product contains more than 150mg/l of this substance - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High taurine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to taurine"; and c) a declaration must be included on a label of the quantity of taurine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "taurine".
204 The final alcoholic product of the fermentation of fruit, which has been stripped of its character to the extent that the essential flavour and taste of the fermented alcoholic fruit product concerned have been lost.	spirit-based liquor	
205 Thiamine, including the salts thereof	wine; rice fermented alcoholic beverage	
206 Trichodiaderma roots	karri	
207 Urea	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
208 Vitamin B	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
209 Vitamin D	the beer classes	
210 Vodka	faveomel	
211 Water	wine; spirits; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor; alcoholic fruit beverage.	In the case of wine this substance shall only be added where required on account of a specific technical necessity: Provided that if added to facilitate fermentation, it may not dilute the must below 22 degrees Balling.
212 Wheat flour	rice fermented alcoholic beverage	
213 Wood	wine; spirits (excluding grape spirit, silver 100 % agave spirit, silver agave spirit, gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor; the beer classes; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	In the case of other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A and rice fermented alcoholic beverage, this substance may only be used in the form of wooden cask and only be used for alcoholic fermentation or maturation of the product.
214 Xanthan gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
215 Yeast and yeast nutrients (including Folic acid and Nicotinic acid) if not foreign to fermented alcoholic beverages or primarily flavour contributive	wine, alcoholic fruit beverage; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A (excluding item 5 - beer mead); sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; the traditional African beer classes	
216 Yeast Mannoproteins	wine	
217 Zinc sulfate	rice fermented alcoholic beverage	

Notes:

1. (a) This substance [chitin-glucan or chitosan] may only be used for -
 - (i) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;
 - (ii) prevention of ferric casse and copper casse;
 - (iii) clarification;
 - (iv) reduction of possible contaminants, especially ochratoxin A; and
 - (v) in the case of chitosan, reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*.
- (b) Dose levels shall be determined after a qualification test, but may not exceed -
 - (i) 100 g/hl for the applications referred to in paragraph (a)(i), (ii) and (iii) of this note;
 - (ii) 500 g/hl for the application referred to in paragraph (a)(iv) of this note; and
 - (iii) 10 g/hl for the application referred to in paragraph (a)(v) of this note.
- (c) Sediments shall be removed using physical processes.
2. (a) This substance [polyvinylimidazole- polyvinylpyrrolidone copolymers (PVI/PVP)] may only be used for -
 - (i) the prevention of defects caused by too high metal contents; and
 - (ii) the reduction of undesirable high concentration of metals.
- (b) The amount used shall be less than 500 mg/l.
- (c) When musts and wine are treated, the accumulated dosage should be less than 500 mg/l.
- (d) The added copolymers must be eliminated by filtering within two days at most of their addition to the wine, taking account of the precautionary principle.
- (e) In the case of musts, the copolymers must be added no earlier than two days before filtering.
- (f) The adsorbant copolymers used must comply with the requirements of the International Oenological Codex published by the International Organisation of Vine and Wine, especially as regards the maximum monomer content.

TABLE 7
SUBSTANCES WHICH MAY BE REMOVED FROM LIQUOR PRODUCTS
[Reg. 31]

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Alcohol	Grape-based liquor; wine; alcoholic fruit beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	By means of physical separation techniques and, in the case of wine, a grain fermented alcoholic beverage, a sugar fermented alcoholic beverage or the beer classes, in accordance with the provisions of note 1 .
Bacteria and fungi	Wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	By means of micro-filtration or ultraviolet radiation on condition that, in the case of wine, the treated wine shall have a vinous character.
Cloudiness, colouring agents and proteins	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; the beer classes	By means of - (a) pasteurisation or cold stabilisation or, in the case of a grape-based liquor, alcoholic fruit beverage, other fermented beverage, also filtration or ion exchange resins; or (b) treatment with any of the applicable substances listed in column 1 of Table 6 , under the applicable manner and conditions of addition set out in column 3 of that table.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Heavy metals	Wine; alcoholic fruit beverage; other fermented beverage; spirits; grape-based liquor	By means of – (a) treatment with potassium ferro cyanide in accordance with the provisions of regulation 31(4) ; (b) treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table; or (c) in the case of an alcoholic fruit beverage, grape-based liquor and an other fermented beverage, also ion exchange resins.
Organic acids	Wine; alcoholic fruit beverage; grape-based liquor	By means of cold stabilisation or treatment with any of the applicable substances listed in column 1 of Table 6 , under the applicable manner and conditions of addition set out in column 3 of that table, or in the case of an alcoholic fruit beverage or grape-based liquor, also ion exchange resins.
Sulphur dioxide	Wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor	By means of physical processes or treatment with any of the applicable substances listed in column 1 of Table 6 , under the applicable manner and conditions of addition set out in column 3 of that table. In the case of wine, such physical processes may only be used on the must intended for wine.
Tartrates and other substances which could affect the stability of a liquor product	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor	By means of - (a) cold stabilisation or, in the case of a grape-based liquor, alcoholic fruit beverage and other fermented beverage, also membrane diffusion or ion exchange resins; (b) treatment with any of the applicable substances listed in column 1 of Table 6 , under the applicable manner and conditions of addition set out in column 3 of that table; (c) electro dialysis treatment in accordance with the provisions of note 2 ; or (d) in the case of wine, cation exchange resins in accordance with the provisions of note 3 .
Undesirable flavours	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; the beer classes	By means of treatment with any of the applicable substances listed in column 1 of Table 6 , under the applicable manner and conditions of addition set out in column 3 of that table, or, in the case of an alcoholic fruit beverage, an other fermented beverage or grape-based liquor, also ion exchange resins.
Volatile Acid	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques followed by ion exchange resins.
Water	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques. In the case of wine, this substance may only be removed from the must intended for wine.

Notes:

1. (a) The treated -
 - (i) wine shall have a vinous character;
 - (ii) beer shall have a beer character;
 - (iii) alcoholic fruit beverage, grain fermented alcoholic beverage or sugar fermented alcoholic beverage shall retain the essential character of the original alcoholic fruit beverage, grain fermented alcoholic beverage or sugar fermented alcoholic beverage, as the case may be.
- (b) No water or other substance other than that contained in the original product prior to processing may be returned to the product being treated.
- (c) Treatment of the original wine may not commence unless prior written notification thereof was given to the administering officer and the customs and excise officer concerned, and the administering officer has taken a sample of the original wine.
- (d) Comprehensive records, ensuring full traceability from the original product to the treated product of all actions, processes and substances involved, shall, to the satisfaction of the administering officer, be kept by all involved parties.
- (e) A treated wine may not be bottled or sold unless prior written notification thereof was given to the administering officer and the administering officer has given written permission for the treated wine to be bottled or sold, irrespective whether the administering officer has taken a sample of the treated wine or not.

2. (a) This treatment shall be a physical method for the extraction of ions in super-saturation in the product under the action of an electric field with the help of membranes permeable only to anions on the one hand, and membranes permeable only to cations on the other hand.
- (b) The membranes shall be arranged alternately in a system typical of a filter-press or any other appropriate system, that establishes compartments of processing (product) and concentration (reject water).
- (c) Cation exchange membranes shall be adapted to the extraction of only cations and in particular: K⁺, Ca⁺⁺.
- (d) Anion exchange membranes shall be adapted to the extraction of only anions and especially of tartrate anions.
- (e) The equipment used shall be operated under a control system that takes into account the instability of each product in such a way that only the super-saturation in potassium hydrogen tartrate and in salts of calcium is eliminated.
- (f) The implementation of the process shall be under the responsibility of an oenologist or specialist technician.
3. (a) The treatment shall be limited to the elimination of excess cations.
- (b) The wine shall first of all be cooled.
- (c) Only the minimum fraction of wine necessary to obtain stability shall be treated with cation exchange resins.
- (d) The treatment shall be carried out on acid-regenerated cation exchange resins.
- (e) To avoid the production of fractions of wine, the treatment shall be performed continuously, with in-line incorporation of the treated wine into the original wine.
- (f) Notwithstanding the provisions of paragraph (e) of this note, as an alternative, the resin may be directly introduced into a tank of must, in the quantities required, and then separated by any appropriate technical method.
- (g) Initial acidity shall not be raised by more than 54 *meg/l*.
- (h) If must and wine are treated, the cumulative net increase in acidity shall not exceed 54 *mg/l*.
- (i) The treatment shall not alter the nature of the wine.
- (j) The treatment shall not reduce the colour intensity of the wine.
- (k) The treatment shall not decrease the concentration of metallic cations in the wine below 300 *mg/l*.
- (l) The treatment shall not lower the wine's pH below 3.0 and a decrease in pH shall not exceed 0.3 pH units.
- (m) The resin shall not leave substances in the wine or impart to it characteristics, as a result of the resin-based treatment, that do not ordinarily exist in wine.
- (n) The treatment shall be carried out under the responsibility of an oenologist or specialist technician.
- (o) Conditioning agents and regenerants composed of water and inorganic acids, bases or salts may be used, provided that the conditioned or regenerated resin is washed in water until all conditioning agents and regenerants are removed before adding the wine.

TABLE 8
RESTRICTED SUBSTANCES IN LIQUOR PRODUCTS
[Reg. 32]

Name of substance 1	Maximum extent to which substance may be contained (mg/l) 2
Arsenic	0,2
Boron	80,0, calculated as boracic acid
Bromine	1,0
Cadmium	0,015, but 0,01 in the case of wine
Copper	4,0, but 1,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Fluorine	1,7, but 1,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Iron	10,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Lead	0,3, but 0,25 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes produced after 31 December 1994, 0,2 in the case of wine produced after 31 December 1997, 0,1 for natural wine produced after 31 December 2019 and 0,15 for fortified wine produced after 31 December 2019.
Mercury	0,05
Methanol	See note 1
Selenium	1,0
Sodium	100,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes only
Sulphur dioxide	See note 2. Levels of this substance shall be determined using the aspiration method of analysis.
Tin	250,0, but 100,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Zinc	5,0

Notes:

1. (a) Wine, an other fermented beverage, the beer classes and the traditional African beer classes shall not contain more than 300 mg/l of methanol.
- (b) Spirits other than husk spirit, premium husk spirit and an unspecified spirit referred to in regulation 23(d) shall contain no more than 2000 mg of methanol per litre of absolute alcohol.
2. (a) An alcohol fruit beverage, other fermented beverage, the beer classes, the traditional African beer classes, grape-based liquor and spirit-based liquor shall not contain more than 200 mg/l sulphur dioxide: Provided that not more than 50,0 mg/l of the

- sulphur dioxide content of an alcoholic fruit beverage, an other fermented beverage, the beer classes and the traditional African beer classes shall be in the form of free sulphur dioxide.
- (b) Wine produced after 31 December 1994, may not contain more than 160 mg/l sulphur dioxide: Provided that -
- (i) noble late harvest wine and wine from naturally dried grapes shall contain a maximum of 300 mg/l of sulphur dioxide;
 - (ii) natural wine with a residual sugar content of more than 5 gram per litre shall contain a maximum of 200 mg/l of sulphur dioxide;
 - (iii) not more than 60 mg/l of the sulphur dioxide of wine, excluding red wine destined for export in bulk during the year of production thereof, shall be in the form of free sulphur dioxide;
 - (iv) wine destined for export in bulk, must contain at least 30 mg/l of free sulphur dioxide;
 - (v) red wine with a residual sugar content of less than 5 g/l produced after 31 December 2002 shall not contain more than 150 mg/l of sulphur dioxide.
 - (vi) wine in respect of which certification as a noble late harvest wine or as a wine from naturally dried grapes has been refused, may contain a maximum of 300 mg/l of sulphur dioxide.
- (c) Wine produced before 31 December 1994, shall not contain more than 200 mg/l of sulphur dioxide: Provided that noble late harvest wine, as well as sweet natural wine in respect of which certification as a noble late harvest has been refused may contain up to 300 mg/l of sulphur dioxide.

TABLE 9
LETTER SIZES OF INDICATIONS ON LABELS
[Reg. 34(1)(c)(v)]

Nature of particulars	Minimum vertical height in the case of labels on containers with a content of -		
	Less than 250 ml	250 ml but not more than 375 ml	More than 375 ml
1	2	3	4
1. Class designations:			
(a) Flavoured grape liquor, grape liquor, other fermented beverage, the beer classes, the traditional African beer classes, spirit cooler	1,5 mm	2,5 mm	4,0 mm
(b) Other liquor products	1,0 mm	1,5 mm	2,0 mm
2. Alcohol content:			
(a) Flavoured grape liquor, grape liquor, other fermented beverage, the beer classes, the traditional African beer classes, spirit cooler	1,5 mm	2,5 mm	4,0 mm
(b) Other liquor products	1,0 mm	1,5 mm	2,0 mm
3. Country of origin	1,0 mm	1,5 mm	2,0 mm
4. Name en address or code number of responsible seller	1,0 mm	1,5 mm	2,0 mm
5. The expression "contains sulfites", "contains sulphites"	1,0 mm	1,5 mm	2,0 mm
6. Filling date or best before date or production date	1,0 mm	1,5 mm	2,0 mm
7. Class designation on a main label	1,5 mm	2,5 mm	4,0 mm".

TABLE 10
PERMISSABLE ALTERNATIVES FOR CLASS DESIGNATIONS
[Reg. 35(2)(g)]

Class designation	Permissible alternative
1	2
1. Perlé wine	Petillant
1A. Sweet natural wine	Natural sweet wine; Natural sweet; Sweet.
1AA. Skin macerated white	Orange wine
1AB. Methode ancestrale	Petillant natural/natura if the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa.
1B. Wine from naturally dried grapes	Straw wine
1C. Brut nature sparkling wine	Naturherb sparkling wine; Bruto natural sparkling wine; Pas dose sparkling wine; Dosage zero sparkling wine; Natūralusis briutas sparkling wine; Īsts bruts sparkling wine; Přírodně tvrde sparkling wine; Popolnoma suho sparkling wine; Dosaggio zero sparkling wine.
1D. Extra brut sparkling wine	Extra herb sparkling wine; Ekstra briutas sparkling wine; Ekstra brut sparkling wine; Ekstra bruts sparkling wine; Zvlášť tvrde sparkling wine; Extra bruto sparkling wine; Izredno suho sparkling wine; Ekstra wytrawne sparkling wine.
1E. Brut sparkling wine	Herb sparkling wine; Briutas sparkling wine; Bruts sparkling wine; Tvrde sparkling wine; Bruto sparkling wine; Zelo suho sparkling wine; Bardzo wytrawne sparkling wine.
2. Extra dry sparkling wine	Extra trocken sparkling wine; Extra seco sparkling wine; Labai sausas sparkling wine; Ekstra kuiv sparkling wine; Ekstra sausais sparkling wine; Kulonlegesen szaraz sparkling wine; Wytrawne sparkling wine; Suho sparkling wine; Zvlášť suche sparkling wine; Extra suche sparkling wine.
3. Dry sparkling wine	Sec sparkling wine; Trocken sparkling wine; Secco sparkling wine; Asciiotto sparkling wine; Ξηρός sparkling wine; Tor sparkling wine; Seco sparkling wine; Torr sparkling wine; Kuiva sparkling wine; Sausas sparkling wine; Kuiv sparkling wine; Sausais sparkling wine; Szaraz sparkling wine; Połwytrawne sparkling wine; Polsuho sparkling wine; Suche sparkling wine.
4. Semi-sweet sparkling wine	Demi-sec sparkling wine; Halbtrocken sparkling wine; Abboccato sparkling wine; Halvtor sparkling wine; Medium dry sparkling wine; Ημιζηρος sparkling wine; Semi seco sparkling wine; Meio seco sparkling wine; Halvtorr sparkling wine; Puolikuiva sparkling wine; Pusiau sausas sparkling wine; Poolkuiv sparkling wine; Pussausais sparkling wine; Felszaraz sparkling wine; Połsłodkie sparkling wine; Polsladko sparkling wine; Polosuche sparkling wine; Polosladke sparkling wine.
5. Sweet sparkling wine	Doux sparkling wine; Mild sparkling wine; Dulce sparkling wine; Sod sparkling wine; Dolce sparkling wine; Γλυκός sparkling wine; Doce sparkling wine; Sot sparkling wine; Makea sparkling wine; Saldus sparkling wine; Magus sparkling wine; Pussaldais sparkling wine; Edes sparkling wine; Helu sparkling wine; Słodkie sparkling wine; Sladko sparkling wine; Sladke sparkling wine.
6. Tank fermented sparkling wine	Charmat sparkling wine.
7. Bottle fermented sparkling wine	Fermente en bouteille sparkling wine.
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.
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.
9. Blanc de noir wine	Vin gris.
10. Dessert wine	Jerepigo; Full Sweet; Liqueur wine; Port and Sherry only in Botswana, Lesotho, Namibia, South Africa and Swaziland and only until 1 January 2012.
11. Alcoholic apple beverage	Cider.
12. Alcoholic pear beverage	Perry.

Class designation	Permissible alternative
1	2
13. Brandy	Liqueur brandy; Cognac or Armagnac, if the administering officer is satisfied that the brandy concerned was produced in the area in France known as “Cognac” or “Armagnac”, as the case may be.
13A. Pot-still brandy and vintage brandy	Cognac or Armagnac, if the administering officer is satisfied that the brandy concerned was produced in the area in France known as “Cognac” or “Armagnac”, as the case may be.
13B. Pot still brandy and vintage brandy	Brandy
13C. Malt whisky	Single malt whisky if the product of a single distillery. Blended malt whisky if a blend of two or more single malt whiskies from different distilleries.
13D. Pot still brandy	Cape brandy if from grapes of the Eastern, Northern or Western Cape and distilled in any of said provinces.
13E. Gin	Distilled 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.
14. Cocktail	Aperitif.
15. Flavoured grape liquor	Cooler
16. Grape liquor	Grape beverage.
17. Moscato	Muscat
18. Spirit cooler	The class designation of the spirit of which it consists followed by the expression “and” or “&” and the name of the product or products added thereto.
19. Cape late bottled vintage	Cape LBV
20. Cape vintage	Cape vintage reserve
21. Fino	Cape fino
22. Amontillado	Cape amontillado
23. Oloroso	Cape oloroso
24. Pale dry	Cape pale dry
25. Pale cream	Cape pale cream
26. Medium cream	Cape medium cream
27. Full cream	Cape full cream
28. Beer of the class specified in item 1 of Table 3B	One of more of the following beer style designations if the beer concerned has the traditional characteristics of the beer style or beer styles concerned: Lager, Ale, IPA, Stout, Porter, Pilsener, Bock, Weiss, Bitter, Dunkle.
29. Traditional African beer classes	Umqombothi
30. 100 % Agave spirit	(1) Agave spirit. (2) Tequila 100 % agave or Tequila if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal 100 % agave or Mezcal if the administering officer is satisfied that the product concerned was produced in Mexico.
31. Silver 100 % agave spirit	(1) Silver agave spirit. (2) Tequila silver, plata or blanco 100 % agave or Tequila silver, plata or blanco if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal silver, plata or blanco 100 % agave or Mezcal silver, plata or blanco or Mezcal silver, plata or blanco 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
32. Gold 100 % agave spirit	(1) Gold agave spirit. (2) Tequila gold, joven or oro 100 % agave or Tequila gold, joven or oro if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal gold, joven or oro 100 % agave or Mezcal gold, joven or oro or Mezcal gold, joven or oro 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
33. Aged 100 % agave spirit	(1) Aged agave spirit. (2) Tequila aged or reposado 100 % agave or Tequila aged or reposado if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal aged or reposado 100 % agave or Mezcal aged or reposado or

Class designation	Permissible alternative
1	2
	Mezcal aged or reposado 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
34. Extra-aged 100 % agave spirit	(1) Extra-aged agave spirit. (2) Tequila extra-aged or añejo 100 % agave or Tequila extra-aged or añejo if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal extra-aged or añejo 100 % agave or Mezcal extra-aged or añejo or Mezcal aged or añejo 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
35. Ultra-aged 100 % agave spirit	(1) Ultra-aged agave spirit. (2) Tequila ultra-aged or extra añejo 100 % agave or Tequila ultra-aged or extra añejo if the administering officer is satisfied that the product concerned was produced in Mexico. (2) Mezcal ultra-aged or extra añejo 100 % agave or Mezcal ultra-aged or extra añejo or Mezcal ultra-aged or extra añejo 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
36. Crystal 100 % agave spirit	(1) Crystal agave spirit. (2) This class designation or permissible alternative thereof may be supplemented by any of the applicable class designations or permissible alternatives thereof referred to in or in terms of items 33, 34 or 35. (3) Cristalino Tequila 100 % agave or Cristalino Tequila with or without any of the applicable class designations associated with Tequila referred to in or in terms of items 33, 34 or 35 if the administering officer is satisfied that the product concerned was produced in Mexico.
37. Agave spirit	Tequila if the administering officer is satisfied that the product concerned was produced in Mexico.
38. Silver agave spirit	Tequila silver, plata or blanco if the administering officer is satisfied that the product concerned was produced in Mexico.
39. Gold agave spirit	Tequila gold, joven or oro if the administering officer is satisfied that the product concerned was produced in Mexico.
40. Aged agave spirit	Tequila aged or reposado if the administering officer is satisfied that the product concerned was produced in Mexico.
41. Extra-aged agave spirit	Tequila extra-aged or añejo if the administering officer is satisfied that the product concerned was produced in Mexico.
42. Ultra-aged agave spirit	Tequila ultra-aged or extra añejo if the administering officer is satisfied that the product concerned was produced in Mexico.
43. Crystal agave spirit	(1) This class designation may be supplemented by any of the applicable class designations referred to in or in terms of items 40, 41 or 42. (2) Cristalino Tequila with or without any of the applicable class designations associated with Tequila referred to in or in terms of items 40, 41 or 42 if the administering officer is satisfied that the product concerned was produced in Mexico.
44. Flavoured grain fermented alcoholic beverage	Flavoured alcoholic grain beverage.
45. Grain fermented alcoholic beverage	Alcoholic grain beverage.

TABLE 11

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TABLE 12

EXEMPTED COUNTRIES

[Reg. 50]

Botswana	Namibia
Lesotho	Swaziland

TABLE 13

PERMISSIBLE TOLERANCES

[Reg. 60]

Element	Permissible tolerance Toelaatbare toleransie
1	2
1. Alkoholinhoud/ Alcohol content	0,05 volume per sent/ per cent
2. Suikervrye ekstrak/ Sugar free extract	0,5 g/l
3. Ressuikerinhoud/ Residual sugar content	0,1 g/l or/of 1,0 per sent/ per cent

Element	Permissible tolerance Toelaatbare toleransie
4. Swawelstofdioksiedinhoud/ Sulphur dioxide content	10 mg/l
5. Druk/ Pressure	10kPa