

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES**NO. R. 629****24 JULY 2015****DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES****LIQUOR PRODUCTS ACT, 1989****(ACT No. 60 OF 1989)****REGULATIONS: AMENDMENT**

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

SCHEDULE**Definition**

1. In this Schedule “the Regulations” means the regulations published by Government Notice No. R. 1433 of 29 June 1990, as amended by Government Notices Nos. R. 838 of 19 April 1991, R. 2841 of 29 November 1991, R. 2079 of 24 July 1992, R. 2593 of 11 September 1992, R. 2791 of 2 October 1992, R. 3152 of 20 November 1992, R. 1376 of 30 July 1993, R. 2350 of 10 December 1993, R. 356 of 25 February 1994, R. 636 of 8 April 1994, R. 1022 of 27 May 1994, R. 2242 of 23 December 1994, R. 394 of 17 March 1995, R. 1695 of 3 November 1995, R. 1876 of 8 December 1995, R. 501 of 29 March 1996, R. 1038 of 8 August 1997, R. 1141 of 29 August 1997, R. 833 of 26 June 1998, R. 1078 of 28 August 1998, R. 24 of 8 January

1999, R. 70 of 22 January 1999, R. 672 of 28 May 1999, R. 951 of 6 August 1999, R. 21 of 12 January 2001, R. 349 of 20 April 2001, R. 678 of 27 July 2001, R. 343 of 7 March 2003, R. 77 of 3 February 2006, R. 814 of 11 August 2006, R. 846 of 14 September 2007, R. 171 of 15 February 2008, R. 555 of 22 May 2009, R. 413 of 21 May 2010, R. 525 of 13 July 2012 and R. 401 of 2 May 2014

Amendment of regulation 31 of the Regulations

2. Regulation 31 of the Regulations is hereby amended by the substitution for paragraph (h) of subregulation (4) of the following paragraph:

"(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 milligram per litre of simple and complex cyanides and cyanates expressed as hydrocyanic acid."

Amendment of regulation 39A of the Regulations

3. Regulation 39A of the Regulations is hereby amended by the insertion after subregulation (5) of the following subregulations:

"(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 board, 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."

Amendment of Table 1 of the Regulations

4. Table 1 of the Regulations is hereby amended –

- (a) by the substitution for the entry "Palomino (Fransdruif; White French)" of the entry "Palomino (Fransdruif; White French; Malvasia Rei)";
- (b) by the insertion in the alphabetically correct places of the entries "Carmenere", "Grenache Gris" and "Nero D'Avola".

Amendment of Table 2 of the Regulations

5. Table 2 of the Regulations is hereby amended by the insertion in the numerically correct places of the following entries:

Class	Specific requirements
1	2
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. 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.
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. 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/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. 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 red wine, the product shall be anywhere from light red to deep red or purple in colour. 6. The product may only be sold if it has been certified.
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.

Amendment of Table 6 of the Regulations

6. Table 6 of the Regulations is hereby amended by –

- (a) the substitution for the entry in column 2 opposite the substance "Dairy products" in column 1 of the following entry:

Liquor products to which substance may be added
2
"Spirit cocktail; cream liqueur; spirit cooler";

- (b) the insertion below the substance "Pimarizin" in column 1 of the following entries in columns 1, 2 and 3:

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
"Plant proteins from wheat, peas or potatoes	Wine".	