

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

No. R.

LIQUOR PRODUCTS ACT, 1989
(ACT No. 60 OF 1989)

DRAFT REGULATIONS: AMENDMENT

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

SCHEDULE

Definition

1. In this Schedule “the Regulations” means the regulations published by Government Notice No. R. 1433 of 29 June 1990, as amended by Government Notices Nos. R. 838 of 19 April 1991, R. 2841 of 29 November 1991, R. 2079 of 24 July 1992, R. 2593 of 11 September 1992, R. 2791 of 2 October 1992, R. 3152 of 20 November 1992, R. 1376 of 30 July 1993, R. 2350 of 10 December 1993, R. 356 of 25 February 1994, R. 636 of 8 April 1994, R. 1022 of 27 May 1994, R. 2242 of 23 December 1994, R. 394 of 17 March 1995, R. 1695 of 3 November 1995, R. 1876 of 8 December 1995, R. 501 of 29 March 1996, R. 1038 of 8 August 1997, R. 1141 of 29 August 1997, R. 833 of 26 June 1998, R. 1078 of 28 August 1998, R. 24 of 8 January 1999, R. 70 of 22 January 1999, R. 672 of 28 May 1999, R. 951 of 6 August 1999, R. 21 of 12 January 2001, R. 349 of 20 April 2001, R. 678 of 27 July 2001, R. 343 of 7 March 2003, R. 77 of 3 February 2006, R. 814 of 11 August 2006, R. 846 of 14 September 2007, R. 171 of 15 February 2008, R. 555 of 22 May 2009, R. 413 of 21 May 2010, R. 525 of 13 July 2012, R. 401 of 2 May 2014, R. 629 of 24 July 2015, R. 5 of 5 January 2018, R. 274 of 1 March 2019, R. 736 of 13 August 2021, R. 2247 of 8 July 2022, R. 2278 of 15 July 2022 and R. 3542 of 15 June 2023.

Amendment of regulation 1 of the Regulations

2. Regulation 1 of the Regulations is hereby amended by -
 - (a) the insertion before the definition of "bottle" of the following definition:

“'beer classes' means the beer classes specified in column 1 of Table 3B;”;
 - (b) the insertion after the definition of “fruit juice” of the following definitions:

“'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*);”;
 - (c) the insertion after the definition of “the Act” of the following definition:

“traditional African beer classes’ means the traditional African beer classes specified in column 1 of Table 3C;” and

- (d) the insertion after the definition of “volatile acid content” of the following definition:

“WCA” means the Wine Certification Authority established in terms of section 2 of the Act.”.

Amendment of regulation 8 of the Regulations

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

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

Insertion of regulation 8A, 8B and 8C in the Regulations

4. The following regulations are hereby inserted in the Regulations after regulation 8:

“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 the 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 on which *Aspergillus oryzae* has propagated, yeast and potable water;
 - (ii) have an alcohol content of not more than 20 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 a mash of raw grains with or without the addition of potable water, and with 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 2,5 per cent, but not more than 9,0 per cent.
- (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 cane sugar and potable water, and with 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.

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.
- (b) have a volatile acid content of not more 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.”.

Amendment of regulation 30 of the Regulations

5. Regulation 30 of the Regulations is hereby amended by -

- (a) the insertion after paragraph (d) or subregulation (2) of the following paragraphs:
 - “(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.”; and
- (b) the substitution for the words preceding paragraph (a) of subregulation (3) of the following words:

“A substance referred to in subregulation (1) shall be of a food grade and shall -”.

Amendment of regulation 31 of the Regulations

6. Regulation 31 of the Regulations is hereby amended by the insertion after paragraph (c) of subregulation (2) of the following paragraphs:

- “(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.”.

Amendment of regulation 33 of the Regulations

7. Regulation 33 of the Regulations is hereby amended by -

- (a) the substitution for paragraph (e) of subregulation (1) of the following paragraph:
 - “(e) The expression "contains sulfites" or "contains sulphites".”;
- (b) the insertion after paragraph (g) of subregulation (1) of the following paragraph:
 - “(h) A drinking message as required in regulation 38C.”;
- (c) the substitution for subparagraph (i) of paragraph (a) of subregulation (2) of the following subparagraph:
 - “(i) is a skin macerated white, 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-barrel-aged 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”; and
- (d) the substitution for paragraph (d) of subregulation (2) of the following paragraph:
 - “(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.”.

Amendment of regulation 34 of the Regulations

8. Regulation 34 of the Regulations is hereby amended by the substitution for subregulation (1) of the following subregulation:

"(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 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) 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 an other fermented beverage, 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 is 4,0 mm.;
- (e) in the case of a picture referred to in regulation 38C -
 - (i) appear on a uniform and clearly contrasted background;
 - (ii) be permanently printed;

- (iii) be clearly legible;
- (iv) have a diameter of at least 8,0 mm if the capacity of the container concerned is less than 250,0 ml;
- (v) have a diameter of at least 11,0 mm if the capacity of the container concerned is 250,0 ml or more but not more than 375,0 ml; and
- (vi) have a diameter of at least 15,0 mm if the capacity of the container concerned is more than 375,0 ml.”.

Amendment of regulation 35 of the Regulations

9. Regulation 35 of the Regulations is hereby amended by -

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

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

- (i) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa, the class designation "perlé wine" shall be indicated in conjunction with "methode ancestrale", wherever it appears on a label; 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;”;

(b) the insertion after paragraph (a) of subregulation (1) of the following paragraph:

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

- (i) "rosé" with or without "wine" in conjunction with the expression "from red wine casks";
- (ii) "rosé" with or without "wine" in conjunction with the expression "from white wine aged in red wine casks";
- (iii) the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned in conjunction with "rosé", with or without "wine", and the expression "from red wine casks";

- (iv) "rosé" with or without "wine" followed by the word "from" and the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned and the expression "aged in red wine casks"; or
 - (v) any one of the class designations set out in subparagraphs (i), (ii), (iii) or (iv) where "red wine" is replaced by the name of the red wine variety concerned, but only if such casks were previously used for red wine of that red wine grape variety only;";
- (c) the substitution for paragraph (f) of subregulation (1) of the following paragraph:
- "(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;";
- (d) the insertion after paragraph (g) of subregulation (1) of the following paragraphs:
- "(h) in the case of a sacramental alcoholic beverage, be the expression "sacramental alcoholic beverage" or "mavushal wine";
 - (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 "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";
 - (m) in the case of a sugar fermented alcoholic beverage, be the expression "flavoured sugar fermented alcoholic beverage";
 - (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."; and
- (e) the substitution for paragraph (a) of subregulation (2) of the following paragraph:
- "(a) The word "wine" that forms part of the class designation of wine of a class specified in items 1 to 7, 8, 8(f), 8(g), 18, and 19 of Table 2, may be omitted when the class designation concerned is indicated on a label."

Amendment of regulation 36 of the Regulations

10. Regulation 36 of the Regulations is hereby amended by -

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

- “(1) (a) The alcohol content of a liquor product as indicated on a label, must, 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”, “alcohol”, “volume” or an abbreviation 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”, “volume” or an abbreviation 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, in conjunction with a percentage symbol.”; and

(b) the substitution for paragraph (b) of subregulation (2) of the following paragraph:

- “(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”.

Amendment of regulation 37 of the Regulations

11. Regulation 37 of the Regulations is hereby amended by the insertion after subregulation (3) of the following subregulation:

- "(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."

Amendment of regulation 38 of the Regulations

12. Regulation 38 of the Regulations is hereby amended by the substitution for subparagraph (i) of paragraph (a) of subregulation (1) of the following subparagraph:

- "(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".

Insertion of regulation 38C in the Regulations

13. The following regulation is hereby inserted in the Regulations after regulation 38B:

"38C. Indication of drinking message [11(1); 27(1)(a)]

A drinking message as indicated on a label shall consist of one the following:

(a) The expression "Alcohol reduces driving ability, don't drink and drive." or one of the following pictures:



(b) The expression "Alcohol abuse is dangerous to your health.".

(c) The expression "Avoid alcohol if pregnant or trying to conceive" or one of the following pictures:



(d) The expression "Alcohol can be addictive.".

(e) The expression "Alcohol abuse increases your risk to personal injuries.".

(f) The expression "Alcohol abuse is a major cause of violence and crime.".

(g) The expression "Don't drink and walk on the road, you may be killed.".

Amendment of regulation 39 of the Regulations

14. Regulation 39 of the Regulations is hereby amended by -

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

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

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

(b) the insertion after subregulation (7) of the following subregulation:

- “(8) No person shall use the following information or declarations in connection with the sale of a liquor product:
- (a) Words, pictorial representations or descriptions which may create the impression that such a liquor product has been manufactured in accordance with recommendations made by -
 - (i) a health professional registered in terms of any law;
 - (ii) any health organization, association or foundation.
 - (b) The words "health", "healthy", "heal", "cure", "restorative" or other words or symbols claiming that such a liquor product has health giving, medicinal, therapeutic or prophylactic properties as part of the name or description of the liquor product.
 - (c) The words: "Subject to the provisions of the Medicines and Related Substances Act, 1965 (Act no. 101 of 1965)" or similar wording that makes reference to the said Act.”.

Amendment of regulation 40 of the Regulations

15. Regulation 40 of the Regulations is hereby amended by the substitution for subparagraph (ii) of paragraph (a) of subregulation (6) of the following subparagraph:

"(ii) the license or authority referred to in regulation 38(1)(a) has lapsed or has been withdrawn."

Amendment of regulation 41 of the Regulations

16. Regulation 41 of the Regulations is hereby amended by -

- (a) the substitution for subregulation (1) of the following subregulation:

“(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.”;

- (b) the substitution for subregulation (2) of the following subregulation:

“(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.”; and
- (c) the substitution for the words preceding paragraph (a) of subregulation (3) of the following words:
 “A liquor product other than a traditional African beer powder -”;
- (d) the substitution for paragraph (c) of subregulation (3) of the following paragraph:
 “(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.”;
- (e) the substitution for the words preceding paragraph (a) of subregulation (4) of the following words:
 “Unless provided otherwise in this regulation a plastic container prepackage containing a liquor product shall -“; and
- (f) by the substitution for paragraph (a) of subregulation (4) of the following paragraph:
 “(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.”.

Amendment of regulation 42 of the Regulations

17. Regulation 42 of the Regulations is hereby amended by the substitution for the words preceding paragraph (a) of the following words:
 “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 -”.

Amendment of regulation 47 of the Regulations

18. Regulation 47 of the Regulations is hereby amended by the substitution for paragraph (a) of subregulation (1) of the following paragraph:

- “(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”.

Amendment of regulation 52 of the Regulations

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

- “(iii) in the case of certified red wine, which has been in glass containers for at least 10 years, and has been sensorially approved by the 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;”.

Deletion of regulation 55 of the Regulations

20. Regulation 55 of the Regulations is hereby deleted.

Amendment of regulation 58 of the Regulations

21. Regulation 58 of the Regulations is hereby amended by the substitution for subregulation (2) of the following subregulation:

- “(2) 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.”.

Substitution of regulation 59 of the Regulations

22. The following regulation is hereby substituted for regulation 59 of the Regulations:

“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 R10 000 or to imprisonment for a period not exceeding twelve months, or to both that fine and that imprisonment.”.

Amendment of Table 1 of the Regulations

23. Table 1 of the Regulations is hereby amended by -

- (a) the substitution for the entry "Carignan" of the entry "Carignan (Carinena)";
- (b) the substitution for the entry "Grenache (Rooi/Red Grenache; Grenache noir)" of the entry "Grenache (Rooi/Red Grenache; Grenache noir; Garnacha)";

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

Amendment of Table 2 of the Regulations

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

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

"3. The total duration of the production process including the period of maturation, shall be at least three months calculated from the commencement or the second alcoholic fermentation.";
- (b) the insertion after item 17 of the following items:

Class	Specific requirements
1	2
"17A. Méthode Cap Classique sparkling wine	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.

Class	Specific requirements
1	2
	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	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.";

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

Class	Specific requirements
1	2
"19a. Rosé wine from white wine aged in wooden casks, previously used to age red wine	1. The product shall have the colour that is distinctive of a rosé wine. 2. The white wine shall be aged for at least 2 months in wooden casks, previously used to age red wine. 3. The rosé colour of the product shall be obtained exclusively from the contact of the white wine with the red wine casks and no red wine may be added to the white wine concerned.";

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

- "2. (a) Written notice of the intended initiation of the second alcoholic fermentation shall be furnished to the administering officer and, if the product is on record to be certified, the 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."

Amendment of Table 3 of the Regulations

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

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

Insertion of Tables 3A, 3B and 3C in the Regulation

26. The following Tables are hereby inserted in the Regulations after Table 3:

"TABLE 3A CLASSES FOR OTHER MEAD AND SPECIFIC REQUIREMENTS FOR CLASSES

[Reg. 8B; 8C]

	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.
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.

	Class	Specific requirements
	1	2
18.	Pyment	The product shall be produced by the addition of grapes.
19.	Bochet	The product shall be produced from caramelised honey.
20.	Capsicumel	The product shall be produced by the addition of peppers.
21.	Sack	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 43 per cent.
29.	Amormel	The product shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25 per cent.
30.	Faveomel	The product shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25 per cent.
31.	Fructusmel	The product shall be a sack mead, fortified with brandy to an alcohol content of not more than 25 per cent.

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) must contain hops or hop products; and (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.
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 (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.”.

Amendment of Table 5 of the Regulations

27. Table 5 of the Regulations is hereby amended by the insertion after item 5 of the following item:

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"6. Dairy free creamy liqueur	The product shall not contain any dairy products and the creamy texture shall be obtained by using plant based dairy alternatives.	15,0	*".

Amendment of Table 6 of the Regulations

28. Table 6 of the Regulations is hereby amended -

- (a) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Agar-agar / Agar" in column 1 of the entry "wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor";

- (b) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Ascorbic acid" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; flavoured beer; the traditional African beer classes; spirit-based liquor";
- (c) by the substitution for the entry "The final product shall, in the case of wine and a grape-based liquor, not contain more than 150mg/l of this substance" in column 3 opposite the entry "Ascorbic acid" in column 1 of the entry "The final product shall, in the case of wine and a grape-based liquor, not contain more than 250mg/l of this substance";
- (d) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Calcium carbonate" in column 1 of the entry "wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; the beer classes; the traditional African beer classes; spirit-based liquor";
- (e) by the substitution for the entry "alcoholic fruit beverage" in column 2 opposite the entry "Calcium citrate" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage";
- (f) by the substitution for the entry "wine; grape-based liquor" in column 2 opposite the entry "Calcium hydroxide" in column 1 of the entry "wine; other fermented beverage; grape-based liquor";
- (g) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Calcium malate" in column 1 of the entry "alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (h) by the substitution for the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding grape spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Caramel (I - plain; II - caustic sulphite process; III - ammonia process; IV - ammonia sulphite process)" of the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; other fermented beverage, the beer classes; spirits (excluding grape spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor";
- (i) by the substitution for the entry "wine (excluding noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; spirits (excluding mampoer)" in column 2 opposite the entry "Carbon dioxide" in column 1 of the entry "wine (excluding noble late harvest wine); alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor; spirits (excluding mampoer); the beer classes";

- (j) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Casein" in column 1 of the entry "wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor (excluding dairy free creamy liqueur)";
- (k) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Citric acid" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; flavoured beer; spirit-based liquor";
- (l) by the substitution for the entry "wine (excluding special late harvest wine, wine from naturally dried grapes and noble late harvest wine); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor" in column 2 opposite the entry "Concentrated must" in column 1 of the entry "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";
- (m) by the substitution for the entry "wine; alcoholic fruit beverage" in column 2 opposite the entry "Diammonium phosphate" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes";
- (n) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Egg albumen" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";
- (o) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Enzymes" in column 1 of the entry "wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor";
- (p) by the substitution of the entry "husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; gin; vodka; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage" in column 2 opposite the entry "Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of the entry "husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; gin; vodka; 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";
- (q) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; vodka" in column 2 opposite the entry "Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus *Cannabis*." in column 1 of

the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; vodka; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer";

- (r) by the substitution for the entry "spirit-based liquor" in column 2 opposite the entry "Glycerol / Glycerine" in column 1 of the entry "spirit-based liquor; alcoholic fruit beverage";
- (s) by the substitution for the entry "vermouth; spirit-based liquor; alcoholic fruit beverage, spirit cocktail" in column 2 opposite the entry "Herbs and natural extract of herbs" in column 1 of the entry "vermouth; spirit-based liquor; alcoholic fruit beverage; hippocras and beer mead; spirit cocktail; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer";
- (t) by the substitution for the entry "husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Honey" in column 1 of the entry "other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (u) by the substitution for the entry in column 3 opposite the entry "Honey" in column 1 of the entry:

"The addition of this substance to -

 - a) the spirits specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15 g/l.;
 - b) 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.";
- (v) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Isinglass" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor";
- (w) by the substitution for the entry "wine; alcoholic fruit beverage; spirit-based liquor" in column 2 opposite the entry "Lactic acid" in column 1 of the entry "wine; alcoholic fruit beverage; spirit-based liquor (excluding dairy free creamy liqueur)";
- (x) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor, spirit-based liquor" in column 2 opposite the entry "Malic acid" in column 1 of the entry "wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; flavoured beer; spirit-based liquor";

- (y) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Nitrogen gas" in column 1 of the entry "wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; the beer classes";
- (z) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Oxygen" in column 1 of the entry "wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; the beer classes";
- (aa) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Pectin" in column 1 of the entry "alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; flavoured beer";
- (bb) by the substitution for the entry "Wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Polyvinyl polypyrrolidone (PVPP)" in column 1 of the entry "wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes";
- (cc) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor" in column 2 opposite the entry "Potassium bitartrate" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor";
- (dd) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Potassium carbonate" in column 1 of the entry "wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor";
- (ee) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Potassium citrate" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (ff) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Potassium hydroxide" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";
- (gg) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Potassium malate" in column 1 of the entry "alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor";

- (hh) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Potassium metabisulphite" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";
- (ii) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor" in column 2 opposite the entry "Potassium phosphate" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor";
- (jj) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Potassium sorbate" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";
- (kk) by the substitution for the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Riboflavin or lactoflavin" in column 1 of the entry "unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor (excluding dairy free creamy liqueur)";
- (ll) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Sodium benzoate" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (mm) by the substitution for the entry "wine; alcoholic fruit beverage; spirit-based liquor" in column 2 opposite the entry "Sodium carbonate" in column 1 of the entry "wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor";
- (nn) by the substitution for the entry "wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Sodium carboxymethyl cellulose (CMC)" in column 1 of the entry "wine; alcoholic fruit beverages; other fermented beverage; grape-based liquor; spirit-based liquor";
- (oo) by the substitution for the entry "spirit-based liquor" in column 2 opposite the entry "Sodium chloride (common salt)" in column 1 of the entry "spirit-based liquor; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes";
- (pp) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Sodium citrate" in column 1 of the entry "alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding grape liquor); flavoured beer; spirit-based liquor";

- (qq) by the substitution for the entry "wine; alcoholic fruit beverage; spirit-based liquor" in column 2 opposite the entry "Sodium hydroxide" in column 1 of the entry "wine; alcoholic fruit beverage; metheglyn and beer mead; spirit-based liquor";
- (rr) by the substitution for the entry "alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor" in column 2 opposite the entry "Sodium malate" in column 1 of the entry "alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor";
- (ss) by the substitution for the entry "wine; alcoholic fruit beverage; spirit-based liquor" in column 2 opposite the entry "Sodium metabisulphite" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; spirit-based liquor";
- (tt) by the substitution for the entry "vermouth; cocktail with an alcohol content of 15 per cent or more" in column 2 opposite the entry "Spirit derived from any harmless plant article" in column 1 of the entry "vermouth; cocktail with an alcohol content of 15 per cent or more; rice fermented alcoholic beverage";
- (uu) by the substitution for the entry "sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); spirits (excluding mampoer); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor" in column 2 opposite the entry "Sugar of plant origin" in column 1 of the entry "sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); 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); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor";
- (vv) by the substitution for paragraph e) in column 3 opposite the entry "Sugar of plant origin" in column 1 of the following paragraphs:
- “c) in the case of the mead classes specified in column 2, 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;
- d) in the case of a grape-based liquor, a rice fermented alcoholic beverage or a spirit-based liquor, only be added to sweeten the final product.”;
- (ww) by the substitution for the entry "wine; alcoholic fruit beverage; liquor; spirit-based liquor" in column 2 opposite the entry "Sulphur dioxide gas" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";
- (xx) by the substitution for the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage;

grape-based liquor" in column 2 opposite the entry "Tannin" in column 1 of the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; other fermented beverage; the beer classes; grape-based liquor";

(yy) by the substitution for the entry "wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor" in column 2 opposite the entry "Tartaric acid" in column 1 of the entry "wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor";

(zz) by the substitution for the entry "wine; spirits; grape-based liquor; spirit-based liquor; alcoholic fruit beverage" in column 2 opposite the entry "Water" in column 1 of the entry "wine; spirits; grape-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor; alcoholic fruit beverage";

(aaa) by the substitution for the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor" in column 2 opposite the entry "Wood" in column 1 of the entry "wine; spirits (excluding grape spirit, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor; the beer classes";

(bbb) by the deletion of the following entries:

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Carotines (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'- carotenal C.I. 40820 and Ethyl ester of beta-apo-8'- carotenoic acid)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200 mg/l of this substance.
Charcoal	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor	
Citrates of potassium, calcium and sodium	alcoholic fruit beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Dairy products and plant based dairy alternatives	spirit cooler; spirit cocktail; cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0% by volume.
Gold flakes	wine; grape-based liquor; spirit-based liquor	
Ion exchange resins	alcoholic fruit beverage; grape-based liquor	
Malates of potassium, calcium and sodium	alcoholic fruit beverage	
Yeast and yeast nutrients if it is not foreign to wine or primarily flavour contributive	wine, alcoholic fruit beverage"	

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

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
"Ale yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
Amino acids	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
Ammonium sulphite	wine	
Amylozyme	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Anti-foaming agents	grain fermented alcoholic beverage	
Apple juice	Cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
<i>Aspergillus aryzae</i>	rice fermented alcoholic beverage	
Biotin	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Brandy	Fructusmel	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Calcium pantothenate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Calcium tartrate	wine	
Camden tablets	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Cane spirit	sacramental alcoholic beverage	
Cappings	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Caramelised honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
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; 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.
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.
Chilli	chilli mead, capsicumel and hippocras	
Chitosan derived from <i>Agaricus bisporus</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
Clorox	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
Colourants	grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	
Dairy products	spirit cooler, spirit cocktail, cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0% by volume.
Edible and consumable decorative flakes, glitter and dust	sparkling wine; grape-based liquor; spirit-based liquor	
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.
Fumaric acid	wine	
Ginger	orange juice and sugar fermented alcoholic beverage	
Grain malt	beer mead, braggot, karri and t'ej	
Grapes	pyment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
Hops and hop products	beer mead, braggot, karri, t'ej and hippocras; the beer classes	
Hyssop	bochet, rhodomel, hippocras and melomel	
Ion exchange resins	alcoholic fruit beverage; grape-based liquor; grain 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.
Inositol	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Lactose	the beer classes	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Lager yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
Licorice root	hippocras	
Magnesium chloride	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Magnesium sulphate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Malt extract	beer mead, braggot, cyser, pyment, karri and t'ej	
Maple syrup	acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
Nuts	weirdomel	
Oak wood, bark, staves, and chips	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
Peppers	capsicumel and hippocras	
Plant based dairy alternatives	Spirit cooler, spirit cocktail, cream liqueur, dairy free creamy liqueur	
Polysorbate 65	grape liquor	The final product shall not contain more than 120mg/l of this substance.
Pyridoxine	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Quinine	beer mead, braggot, karri and t'ej	
Raisins	t'ej, melomel and pyment	
Roses	rhodomel and hippocras	
Rose hip	rhodomel and hippocras	
Rue	beer mead and hippocras	
Rum	faveomel	
Saxumel	amormel	
Sodium stearoyl lactylate	liqueur; cream liqueur; dairy free creamy liqueur	The final product shall not contain more the 8000mg/l of this substance.
Succinic acid	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Trichodiaderma roots	karri	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Urea	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Vitamin B	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
Vitamin D	the beer classes	
Vodka	faveomel	
Wooden casks	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	Wooden casks may only be used for alcoholic fermentation or maturation of the product
Yeast and yeast nutrients 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”.	

Substitution of Table 7 of the Regulations

29. The following Table is hereby substituted for Table 7 of the Regulations:

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	By means of physical separation techniques and, in the case of wine, a grain fermented alcoholic beverage, a sugar fermented

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
	fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	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.
Heavy metals	Wine; alcoholic fruit beverage; other fermented beverage; spirits; grape-based liquor	By means of – (a) treatment with potassium ferrocyanide 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.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
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	<p>By means of -</p> <p>(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;</p> <p>(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;</p> <p>(c) electro dialysis treatment in accordance with the provisions of note 2; or</p> <p>(d) in the case of wine, cation exchange resins in accordance with the provisions of note 3.</p>
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.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
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) grain fermented alcoholic beverage or sugar fermented alcoholic beverage shall retain the essential character of the original 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.

Substitution of Table 8 of the Regulations

30. The following Table is hereby substituted for Table 8 of the Regulations:

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

Name of substance	Maximum extent to which substance may be contained (mg/l)
1	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.

Substitution of Table 8 of the Regulations

31. The following Table is hereby substituted for Table 9 of the Regulations:

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	2,0 mm	3,0 mm	5,0 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	2,0 mm	3,0 mm	5,0 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	1,0 mm	1,5 mm	2,0 mm

Amendment of Table 10 of the Regulations

32. Table 10 of the Regulations is hereby amended -

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

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

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

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

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

Class designation	Permissible alternative
1	2
"13B. Pot still brandy and vintage brandy	Brandy In addition to pot still brandy or brandy, the expression "VS" if the product is a pot still brandy. In addition to pot still brandy or brandy, the expression "VSOP" if the product is a pot still brandy, matured for at least 4 years in accordance with the provisions of regulation 12. Additional to pot still brandy, vintage brandy or brandy, the expression "XO" if the product is a pot still brandy matured for at least 10 years in accordance with the provisions of regulation 12, or is a vintage brandy matured for at least 10 years in accordance with the provisions of regulation 14. Additional to pot still brandy, vintage brandy or brandy, the expression "XXO" if the product is a pot still brandy matured for at least 14 years in accordance with the provisions of regulation 12, or is a vintage brandy matured for at least 14 years in accordance with the provisions of regulation 14.";

(d) by the insertion of the following entry after item 17:

Class designation	Permissible alternative
1	2
"17A. Dairy free creamy liqueur	Dairy free liqueur";

(d) by the insertion of the following entries after item 27:

Class designation	Permissible alternative
1	2
"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: Bitter, Ale, Pale Ale, Porter, Stout, Cream Stout, Oatmeal Stout, Imperial Stout, Red Ale, Dry Stout, Session Ale, Indian Pale Ale, Rye ale, Black Ale, Brown Ale, Blonde ale, Bock, Double Bock, Triple Bock, Barley wine ale, Wheat wine ale, Sour Ale, Koelsch, Weiss, Gose, Hefeweizen, Dunkel, Rauchbier, Kellerbier, Dubbel, Trippel, Witbier, Saison, Lambic, Gueuze, Pilsener, Helles, Lager, Light Lager, Amber Lager, Dark Lager, Beer, Maerzen, Rotbier, Oktoberfest, Cocoa Beer, Wheat Beer, Fruit Beer, Speciality Beer, Barrel Aged beer.
29 Traditional African beer classes	Umqombothi".

General amendment of the Regulations

33. The Regulations are hereby amended by the substitution for the word "board" wherever it appears in the Regulations of the expression "WCA".