

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 "beer classes" of the following definition:
"agave classes' means the classes specified in regulations 10A to 10N;"
 - (b) the insertion after the definition of "customs and excise warehouse" of the following definition:
"flavoured spirits' means brandy, whisky, cane spirit, rum and vodka specified in regulations 13, 15, 18, 19 and 22 respectively, which have been flavoured;"

Amendment of regulation 9 of the Regulations

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

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

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

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

Raw material	Class of spirit
1	2
"6. Fermented agave	Agave classes".

Amendment of regulation 10 of the Regulations

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

- (a) the insertion after paragraph (a) of the following paragraph:

“(b) have a residual sugar content of not more than 1,0 gram per litre; and”;

- (b) by the substitution for paragraph (c) of the following paragraph:

“(c) have an alcohol content of at least 40 per cent.”.

Insertion of regulations 10A to 10N in the Regulations

5. The following regulations are hereby inserted in the Regulations after regulation 10:

“10A. Requirements for agave spirit

Agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10B. Requirements for silver agave spirit

Silver agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;
- (b) be clear with no colour;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10C. Requirements for gold agave spirit

Gold agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;
- (b) be 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) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10D. Requirements for aged agave spirit

Aged agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;
- (b) be matured for at least 2 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) 75,0 gram per litre if flavoured; and

- (d) have an alcohol content of at least 35 per cent.

10E. Requirements for extra-aged agave spirit

Extra-aged agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10F. Requirements for ultra-aged agave spirit

Ultra-aged agave spirit shall -

- (a) be distilled directly from fermented mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10G. Requirements for cristalino agave spirit

Cristalino agave spirit shall -

- (a) be an aged agave spirit, an extra-aged agave spirit or an ultra-aged 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) 75,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10H. Requirements for agave mixed spirit

Agave mixed spirit shall –

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 per cent.

10I. Requirements for silver agave mixed spirit

Silver agave mixed spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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 clear with no colour;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10J. Requirements for gold agave mixed spirit

Gold agave mixed spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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 mixed spirit or extra-aged agave mixed spirit;
- (c) have a residual sugar content of not more than -
 - (i) 1,0 gram per litre; or
 - (ii) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10K. Requirements for aged agave mixed spirit

Aged agave mixed spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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 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) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10L. Requirements for extra-aged agave mixed spirit

Extra-aged agave mixed spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and

- (d) have an alcohol content of at least 35 per cent.

10M. Requirements for ultra-aged agave mixed spirit

Ultra-aged agave mixed spirit shall -

- (a) be distilled directly from the mash of agave hearts, also known as piñas, 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) 75,0 gram per litre if flavoured; and
- (d) have an alcohol content of at least 35 per cent.

10N. Requirements for cristalino agave mixed spirit

Cristalino agave mixed spirit shall -

- (a) be an aged agave mixed spirit, an extra-aged agave mixed spirit or an ultra-aged agave mixed 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) 75,0 gram per litre if flavoured; and
- (c) have an alcohol content of at least 35 percent.”.

Amendment of regulation 11 of the Regulations

6. Regulation 11 of the Regulations is hereby amended by the substitution for paragraph (d) of the following paragraphs -

- “(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.”.

Amendment of regulation 11A of the Regulations

7. Regulation 11A of the Regulations is hereby amended by the substitution for paragraphs (e) and (f) of subregulation (1) of the following paragraphs:

- “(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.”.

Amendment of regulation 12 of the Regulations

8. Regulation 12 of the Regulations is hereby amended by the substitution for paragraph (d) of the following paragraphs:

- “(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.”.

Amendment of regulation 13 of the Regulations

9. Regulation 13 of the Regulations is hereby amended by the substitution for subregulation (2) of the following subregulations:

- “(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) 75,0 gram per litre if flavoured.”.

Amendment of regulation 14 of the Regulations

10. Regulation 14 of the Regulations is hereby amended by the substitution for subregulation (3) of the following subregulation:

- “(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.”.

Amendment of regulation 15 of the Regulations

11. Regulation 15 of the Regulations is hereby amended by the substitution for paragraph (c) of subregulation (1) of the following paragraphs:

“(c) have a residual sugar content of not more than -

- (i) 1,0 gram per litre; or
- (ii) 75,0 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.”.

Amendment of regulation 16 of the Regulations

12. Regulation 16 of the Regulations is hereby amended by the substitution for paragraph (c) of subregulation (1) of the following paragraphs:

“(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.”.

Amendment of regulation 17 of the Regulations

13. Regulation 17 of the Regulations is hereby amended by -

(a) the insertion after paragraph (a) of the following paragraph:

“(b) have a residual sugar content of not more than 1,0 gram per litre;”.

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

“(e) have an alcohol content of at least 40 per cent.”.

Amendment of regulation 18 of the Regulations

14. Regulation 18 of the Regulations is hereby amended by the substitution for paragraphs (a), (b) and (c) of the following paragraphs:

“(a) be produced by the distillation of -

- (i) fermented sugar cane juice;

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

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) have a residual sugar content of not more than -
- (i) 15,0 gram per litre; or
 - (ii) 75,0 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.”.

Amendment of regulation 19 of the Regulations

15. Regulation 19 of the Regulations is hereby amended by the substitution for subregulation (1) of the following subregulation:

“(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: Provided that if the product is flavoured, the taste and aroma which is characteristic of rum shall still be discernible;
- (c) have a residual sugar content of not more than -
- (i) 15,0 gram per litre; or
 - (ii) 75,0 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.”.

Amendment of regulation 20 of the Regulations

16. Regulation 20 of the Regulations is hereby amended by the substitution for paragraph (b) of the following paragraphs:

- “(b) shall 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.”.

Insertion of regulation 20A in the Regulations

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

"20A. Requirements for absinthe

Absinthe shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over common wormwood (*Atemisia absinthium L.*), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof;

- (ii) the redistillation of a spirit with or over common wormwood (*Atemisia absinthium L.*), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof; or
 - (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);
- (b) have a predominant taste and aroma characteristic of absinthe;
 - (c) contain at least 20 mg of thujone per litre of the final product;
 - (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.”.

Substitution of regulation 21 of the Regulations

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

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

Compound gin shall -

- (a) be produced by flavouring a spirit with juniper berries or a juniper berry flavouring, and other natural or nature-identical flavourings or extracts thereof;
- (b) have a discernible taste and aroma characteristic of juniper;
- (c) have a residual sugar content of not more than 75,0 gram per litre; and
- (d) have an alcohol content of at least 35 per cent.”.

Insertion of regulations 21A and 21B in the Regulations

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

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

Infused gin shall -

- (a) be produced by macerating juniper and other flavourings of plant origin, but not extracts or essences thereof, in a spirit;
- (b) have a predominant taste and aroma characteristic of juniper;
- (c) have a residual sugar content of not more than 15,0 gram per litre; and
- (d) have an alcohol content of at least 40 per cent.

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

Distilled gin shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof;
 - (ii) the redistillation of a spirit with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof; or
 - (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii); or
 - (iv) the admixing of a distillate referred to in subparagraphs (i), (ii) or (iii) with a neutral spirit;
- (b) have a predominant taste and aroma characteristic of juniper;
- (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.”.

Amendment of regulation 22 of the Regulations

20. Regulation 22 of the Regulations is hereby amended by the substitution for paragraphs (b) and (c) of the following paragraphs:

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

(c) have a residual sugar content of not more than -

- (i) 1,0 gram per litre; or
- (ii) 75,0 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.”.

Amendment of regulation 23 of the Regulations

21. Regulation 23 of the Regulations is hereby amended by the substitution for paragraphs (c) and (d) of the following paragraphs:

- “(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.”.

Amendment of regulation 24 of the Regulations

22. Regulation 24 of the Regulations is hereby amended by the substitution for paragraph (b) of the following paragraphs:

- “(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.”.

Amendment of regulation 29 of the Regulations

23. Regulation 29 of the Regulations is hereby amended by the substitution for subregulations (3), (4) and (5) of the following subregulations:

- “(3) The sugar content, expressed as invert sugar, of a spirit-based liquor shall, in the case of liqueur, cream liqueur and dairy free creamy 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.”.

Amendment of regulation 34 of the Regulations

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

- “(d) in the case of the class designation of a spirit aperitif or 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 clearly distinguishable from any other particulars, illustrations or representations on the main label concerned;

- (v) which are permanently printed; and
- (vi) of which the minimum vertical height is 4,0 mm.”.

Amendment of regulation 35 of the Regulations

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

- (a) the substitution for paragraph (c) of subregulation (1) of the following paragraph:
 - “(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;”;
- (b) the substitution for paragraph (e) of subregulation (1) or the following paragraph:
 - “(e) in the case of a spirit-based liquor of a class specified in column 1 of Table 5, be the applicable designation specified in that column: Provided that, in the case of a spirit aperitif -
 - (i) the word "spirit" shall be substituted by the name of the spirit concerned; and
 - (ii) 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;”;
- (c) the substitution for paragraph (c) of subregulation (2) of the following paragraph:
 - “(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) 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.”;

(d) the insertion after paragraph (c) of subregulation (2) of the following paragraphs:

“(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) 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) 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) 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 allowed to be 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) 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) 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) The word "gin" shall not be used on its own anywhere on a label unless it is used as or as part of the full class designation or full permissible alternative class designation concerned and the letters of such full class designation or full permissible alternative class designation are of the same colour, type, and size.
- (cG) If a distilled gin is coloured, the name 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.
- (cH) If distilled gin 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 -

- (ii) the names of such flavourings may be substituted by a collective name for such flavourings; and
 - (ii) 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 distilled gin concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.”; and
- (e) the deletion of paragraph (cA) of subregulation (1).

Substitution of regulation 58 of the Regulations

26. The following regulation is hereby substituted for regulation 58 of the Regulations:

“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 board 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 30 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.”.

Amendment of Table 5 of the Regulations

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

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"2. Spirit aperitif	The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or flavourings which are nature-identical (excluding spirit flavourings and 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 (compound gin), 21A (infused gin), 21B (distilled gin) or 22 (vodka).	24,0	35,0".

Substitution of Table 6 of the Regulations

28. The following table is hereby substituted for Table 6 of the Regulations:

"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	Acetic acid	alcoholic fruit beverage, spirit-based liquor	
3	Agar-agar / Agar	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
4	Ale yeast	beer mead, braggot, cyser, piment, karri and t'ej	
5	Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; compound 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
6 Amino acids	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
7 Ammonia	wine	
8 Ammonium bisulphite	wine	
9 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.
10 Ammonium sulphate	wine; alcoholic fruit beverage	
11 Ammonium sulphide	wine	
12 Ammonium sulphite	wine	
13 Amylozyme	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
14 Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; compound 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.
15 Anti-foaming agents	grain fermented alcoholic beverage	
16 Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 300mg/l of this substance.
17 Apple juice	cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
18 Argon	wine	
19 <i>Aspergillus oryzae</i>	rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
20 Ascorbic acid	wine; alcoholic fruit beverage; other fermented 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.
21 Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; compound 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.
22 Beetroot red or Betanin	unspecified alcoholic fruit beverage; compound 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.
23 Bentonite	All types and classes (excluding mampoer)	
24 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.
25 Biotin	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
26 Brandy	fructusmel	
27 Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; compound 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
28 Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of caffeine from this and other substances -</p> <p>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";</p> <p>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</p> <p>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".</p>
29 Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
30 Calcium carbonate	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	
31 Calcium citrate	alcoholic fruit beverage; other fermented beverage	
32 Calcium disodium ethylene diamine tetra-acetate (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.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
33 Calcium hydroxide	wine; other fermented beverage; grape-based liquor	
34 Calcium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
35 Calcium pantothenate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
36 Calcium tartrate	wine	
37 Camden tablets	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
38 Cane spirit	sacramental alcoholic beverage	
39 Cappings	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
40 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	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
41 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; the beer classes; spirits (excluding grape spirit, silver agave mixed spirit and silver 100 % agave spirit, cane spirit, infused gin, distilled 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> <p>a) 1000mg/l in the case of an alcoholic fruit beverage and an other fermented beverage; and</p> <p>b) 50000mg/l in the case of a grape-based liquor, spirit-based liquor and spirits.</p> <p>2. In the case of wine and an other fermented beverage this substance may only be used if:</p> <p>a) it has not been manufactured by the ammonia process and</p> <p>b) it does not contain more than 200mg/kg of 4-methyl imidazole.</p>
42 Caramelised honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
43 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;	
44 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; compound 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.
45 Carrageenan	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
46 Casein	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor (excluding dairy free creamy liqueur)	
47 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.
48 Chemically modified starches (chemically and enzymatically derived)	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
49 Chilli	chilli mead, capsicumel and hippocras	
50 Chitin-glucan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
51 Chitosan derived from <i>Agaricus bisporus</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
52 Chitosan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
53 Chlorophyll C.I. 75810	compound 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.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
54 Citric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; flavoured beer; spirit-based liquor	
55 Clorox	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
56 Cochineal, Carminic acid or Carmine C.I. 75470	unspecified alcoholic fruit beverage; compound 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.
57 Colourants of plant origin	distilled gin	This substance may only be added after distillation for infusion of colour to the product.

<p>58 Concentrated must</p>	<p>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>	<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</p>
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		<p>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>
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Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
59 Copper sulphate	wine, alcoholic fruit beverage; grape-based liquor	
60 Curcumin C.I. 75300	unspecified alcoholic fruit beverage; compound 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.
61 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.
62 Dessert wine	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky and blended whisky	
63 Diammonium glycerol phosphate	wine	
64 Diammonium phosphate	wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes	
65 Dimethyl dicarbonate (DMDC/Velcorin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor; the beer classes; grain 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.
66 Edible and consumable decorative flakes, glitter and dust	sparkling wine; compound gin; flavoured spirits, 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
67 Egg albumen	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
68 Egg yolk	grape-based liquor (excluding grape liquor); spirit-based liquor	
69 Emulsifying agents	grape-based liquor (excluding grape liquor); spirit-based liquor.	
70 Enzymes	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor	
71 Erythrosine BS C.I. 45430	unspecified alcoholic fruit beverage; compound 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.
72 Evaporated milk	wine	
73 Filtering aids of inert material	All types and classes (excluding mampoer).	No undesired residue shall be left behind in the treated product.
74 Flavourings of plant origin, but not extracts or essences thereof and not anything derived from plants of the genus <i>Cannabis</i> .	Infused gin, distilled gin and absinthe	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
75 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 agave spirit, silver agave mixed spirit, cristalino agave spirit and cristalino agave mixed spirit), pot still brandy, brandy, vintage brandy; compound 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;
76 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, compound 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 per cent; and b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.
77 Fruit juice	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit aperitif; liqueur	
78 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.
79 Fumaric acid	wine	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
80 Gelatine	All types and classes (excluding mampoer).	
81 Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
82 Ginger	orange juice and sugar fermented alcoholic beverage	
83 Glycerol / Glycerine	spirit-based liquor; alcoholic fruit beverage	
84 Grain malt	beer mead, braggot, karri and t'ej	
85 Grapes	pymment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
86 Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; compound 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
87 Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of caffeine from this and other substances -</p> <p>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";</p> <p>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</p> <p>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".</p>
88 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	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
89 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 agave spirit, silver agave mixed spirit, crystalino agave spirit and crystalino agave mixed spirit), pot still brandy, brandy, vintage brandy, flavoured spirits, infused gin, compound gin and 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.
90 Hops and hop products	beer mead, braggot, karri, t'ej and hippocras; the beer classes	
91 Hydrogen peroxide	wine	
92 Hyssop	bochet, rhodomel, hippocras and melomel	
93 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.
94 Inositol	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
95 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
96 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.
97 Lactic acid	wine; alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes; spirit-based liquor (excluding dairy free creamy liqueur)	
98 Lactose	the beer classes	
99 Lager yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
100 Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
101 Licorice root	hippocras	
102 Lycopene C.I. 75125	unspecified alcoholic fruit beverage; compound 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
103 Magnesium chloride	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
104 Magnesium sulphate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
105 Malic acid	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	
106 Malolactic fermentation bacteria	wine	
107 Malt extract	beer mead, braggot, cyser, pyment, karri and t'ej	
108 Maple syrup	acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
109 Meta-tartaric acid	wine	
111 Milk	wine	
111 Mono-and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
112 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	
113 Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; the beer classes	
114 Nuts	weirdomel	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
115 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	
116 Oxygen	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; the beer classes	
117 Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; flavoured beer	
118 Peppers	capsicumel and hippocras	
119 Phytates	wine	
120 Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	This substance may not be added to wine intended for certification
121 Plant based dairy alternatives	Spirit cooler, spirit aperitif, cream liqueur, dairy free creamy liqueur	
122 Plant proteins from wheat, peas or potatoes	wine	
123 Polysorbate 65	grape liquor	The final product shall not contain more than 120mg/l of this substance.
124 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; sugar fermented alcoholic beverage; the beer classes	
125 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
126 Ponceau 4R or Cochineal red A C.I. 16255	unspecified alcoholic fruit beverage; compound 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.
127 Potassium ferrocyanide	wine; alcoholic fruit beverage; grape-based liquor; spirits (excluding mampoer).	In accordance with the provisions of regulation 31 (4).
128 Potassium alginate	wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor	
129 Potassium bicarbonate	wine	
130 Potassium bitartrate	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor	
131 Potassium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
132 Potassium citrate	alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
133 Potassium hydroxide	alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
134 Potassium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
135 Potassium metabisulphite	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
136 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.
137 Potassium polyaspartate	wine	Not more than 10 g/hl of this substance may be added to wine.
138 Potassium sorbate	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l of this substance, calculated as sorbic acid.
139 Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor	
140 Pyridoxine	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
141 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.
142 Quinine	grape-based liquor (excluding grape liquor); spirit-based liquor; beer mead, braggot, karri and t'ej	
143 Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; compound 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.
144 Raisins	t'ej, melomel and pyment	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
145 Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor (excluding dairy free creamy liqueur)	The final product shall not contain more than 100mg/l of this substance.
146 Roses	rhodomel and hippocras	
147 Rose hip	rhodomel and hippocras	
148 Rue	beer mead and hippocras	
149 Rum	faveomel	
150 Saxumel	amormel	
151 Silica Sol	All types and classes.	
152 Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
153 Sodium benzoate	alcoholic fruit beverage; other fermented 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.
154 Sodium carbonate	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	
155 Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; other fermented beverage; grape-based liquor; spirit-based liquor	Not more than 200mg/l of this substance may be added to wine.
156 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; sugar fermented alcoholic beverage; the beer classes	
157 Sodium citrate	alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding grape liquor); flavoured beer; spirit-based liquor	
158 Sodium hydroxide	wine; alcoholic fruit beverage; metheglyn and beer mead; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
159 Sodium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
160 Sodium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage; spirit-based liquor	
161 Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured frape 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.
162 Sodium stearoyl lactylate	liqueur; cream liqueur; dairy free creamy liqueur	The final product shall not contain more than 8000mg/l of this substance.
163 Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	
164 Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
165 Spirit derived from any harmless plant article	vermouth; cocktail with an alcohol content of 15 per cent or more; rice fermented alcoholic beverage	The substance concerned shall be a rectified spirit.
166 Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
167 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	
168 Succinic acid	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
169 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 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 the final product.</p>

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
170 Sulphur dioxide gas	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
171 Sunset yellow FCF or Orange yellow S C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); compound 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.
172 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.
173 Tannin	wine; spirits (excluding grape spirit, silver agave spirit, silver agave mixed spirit, distilled gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; other fermented beverage; the beer classes; grape-based liquor	
174 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
175 Taurine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of this substance -</p> <p>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";</p> <p>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</p> <p>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".</p>
176 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	
177 Thiamine	wine	
178 Trichodiaderma roots	karri	
179 Urea	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
180 Vitamin B	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
181 Vitamin D	the beer classes	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
182 Vodka	faveomel	
183 Water	wine; spirits; grape-based liquor; grain 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.
184 Wood	wine; spirits (excluding grape spirit, silver agave spirit, silver agave mixed spirit, distilled 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.
185 Xanthan gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
186 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	
187 Yeast Mannoproteins	wine	

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.”.

Amendment of Table 10 of the Regulations

29. Table 10 of the Regulations is hereby amended by -

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

Class designation	Permissible alternative
1	2
"13E. Compound gin	Gin until 31 December 2025; Flavoured gin
13F. Distilled gin	Gin; London gin or London dry gin if the sugar content of the final product, calculated as reducing sugar, is not more than 0,1 g/l and if the final product is clear with no colour.";

(b) by the insertion of the following entries after item 29:

Class designation	Permissible alternative
1	2
"30. Agave spirit	(1) 100 % agave; 100 % agave spirit; Tequila 100 % agave or Tequila if the administering officer is satisfied that the product concerned was produced in Mexico. (2) Mezcal 100 % agave or Mezcal if the administering officer is satisfied that the product concerned was produced in Mexico.
31. Silver agave spirit	(1) Silver 100 % agave; Silver 100 % agave spirit; 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. (2) 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 agave spirit	(1) Gold 100 % agave; Gold 100 % agave spirit; 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. (2) 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 agave spirit	(1) Aged 100 % agave; Aged 100 % agave spirit; 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. (2) Mezcal aged or reposado 100 % agave or Mezcal aged or reposado or Mezcal aged or reposado 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
34. Extra-aged agave spirit	(1) Extra-aged 100 % agave; Extra-aged 100 % agave spirit; Tequila extra-aged or añejo 100 % agave or

Class designation	Permissible alternative
1	2
	<p>Tequila extra-aged or añejo if the administering officer is satisfied that the product concerned was produced in Mexico.</p> <p>(2) 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.</p>
35. Ultra-aged agave spirit	<p>(1) Ultra-aged 100 % agave; Ultra-aged 100 % agave spirit; 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.</p> <p>(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.</p>
36. Cristalino agave spirit	<p>Cristalino 100 % agave; Cristaline 100 % agave spirit. Cristalino agave spirit, Cristalino 100 % agave spirit or Cristalino 100 % agave may be supplemented by any of the applicable class designations referred to in or in terms of items 33, 34 or 35; 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.</p>
37. Agave mixed spirit	<p>Agave mixed; Tequila if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
38. Silver agave mixed spirit	<p>Silver agave mixed; Tequila silver, plata or blanco if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
39. Gold agave mixed spirit	<p>Gold agave mixed; Tequila gold, joven or oro if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
40. Aged agave mixed spirit	<p>Aged agave mixed; Tequila aged or reposado if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
41. Extra-aged agave mixed spirit	<p>Extra-aged agave mixed; Tequila extra-aged or añejo agave if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
42. Ultra-aged agave mixed spirit	<p>Ultra-aged agave mixed; Tequila ultra-aged or extra añejo agave if the administering officer is satisfied that the product concerned was produced in Mexico.</p>
43. Cristalino agave mixed spirit	<p>Cristalino agave mixed; Cristalino agave mixed spirit or Cristalino agave mixed may be supplemented by any of the applicable class designations referred to in or in terms of</p>

Class designation	Permissible alternative
1	2
	items 40, 41 or 42; Cristalino Tequila agave with or without any of the applicable class designation 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.”; and

(c) by the deletion of item 17.

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