

## NOTICE TO VINE GROWERS AND WINE PRODUCERS

### REGIONAL WINE SCHEME 2006/2009

1. This document replaces Notice No. 32 (March 2006) to vine growers and wine producers. It gives the full details of the United Kingdom's Regional Wine Scheme for wines produced in the 2006 to 2008 wine years and the conditions which must be fulfilled in order to be granted Regional Wine status.
2. EU Commission Regulation 753/2002 (Reg. 753/2002) requires that certain production requirements be laid down for Regional Wines in order to guarantee quality. The requirements for the UK's Scheme are set out in this document, along with other conditions that must be met in order for a wine to be eligible for Regional Wine status. In all other respects the EU rules for table wines apply.
3. It should be noted that the Regional Wine Scheme is concerned solely with the production of still wines made from fresh grapes grown in the United Kingdom. It does not cover liqueur, sparkling or semi-sparkling wines.
4. The following conditions will apply to Regional Wines in the United Kingdom.

#### A. AREAS OF PRODUCTION

The production areas for Regional Wine are:

Berkshire  
Buckinghamshire  
Cheshire  
Cornwall  
Derbyshire  
Devon  
Dorset  
East Anglia  
England  
Gloucestershire  
Hampshire  
Herefordshire  
Isle of Wight  
Isles of Scilly  
Kent  
Lancashire  
Leicestershire  
Lincolnshire  
Northamptonshire  
Nottinghamshire

Oxfordshire  
Rutland  
Shropshire  
Somerset  
Staffordshire  
Surrey  
Sussex  
Warwickshire  
West Midlands  
Wiltshire  
Worcestershire  
Yorkshire  
Cardiff  
Cardiganshire  
Carmarthenshire  
Denbighshire  
Gwynedd  
Monmouthshire  
Newport  
Pembrokeshire  
Rhondda Cynon Taf  
Swansea  
The Vale of Glamorgan  
Wales

**B. NATURAL, ACTUAL AND TOTAL ALCOHOLIC STRENGTHS AND ENRICHMENT (ANNEX V, points C & D, of Reg. 1493/1999)**

The minimum natural alcoholic strength, i.e. before enrichment for Regional Wines shall not be less than 6.0% by volume.

The increase in natural alcoholic strength by enrichment shall be in accordance with the procedures laid down in Council Regulation 1493/1999 (Reg. 1493/1999) for table wines. In particular, such enrichment shall not exceed 3.5% by volume, (in exceptional years and at the discretion of the Commission enrichment up to 4.5% by volume may be authorised) and the maximum total alcoholic strength for wine shall not exceed 11.5% by volume for enriched white wines, 12% for enriched red and rose wines and 15% for other wines. The advisory must weight conversion table, issued by the Wine Standards Branch of the Food Standards Agency (WSB) may be used in conjunction with a suitably calibrated hydrometer or refractometer to calculate the natural strength of the wine before enrichment and the total alcoholic strength of the wine after enrichment.

**C. VINE VARIETIES** Regional Wines may only be made from vine varieties shown on the list published by the Organisation Internationale de la Vigne et du Vin (OIV <http://www.oiv.int/>). In addition they may not be obtained from : Noah, Othello, Isabelle, Jacquez, Clinton and Herbemont.

## **D. CULTIVATION AND WINEMAKING METHODS**

During the process of harvesting, winemaking and storage, wine-makers must ensure that potential Regional Wines are distinguishable from other table and potential Quality Wines, so that an enforcement officer can identify the different musts/wine at any time.

Particular attention must be paid to the compilation of accurate and up-to-date records on the production process and movement of must and wine in accordance with EC regulations. If on inspection the records fail to establish the criteria for the Regional Wine Scheme, approval for the wine in question will be withdrawn. Either the WSB winery record sheet (form WSB 20) or an alternative record system approved by the WSB must be used. The detailed requirements are a matter for the WSB. Further advice can be sought from their Inspectors.

## **E. MAXIMUM YIELDS**

The permitted yield for vines producing wine destined for Regional Wines shall not exceed a maximum of 100hl/ha for each specified region.

## **F. ASSESSMENT OF REGIONAL WINES**

Each potential Regional Wine shall be subject to (a) a post bottling analytical test or a Producer's Analysis Certificate should be supplied and (b) an organoleptic test at the expense of the applicant. In order to obtain Regional Wine status, a wine must pass both tests.

The analytical test is designed to:

- (a) rule out from further consideration wines with compositional characteristics likely to render them unsuitable as Regional Wine; and
- (b) give information, which will aid in promoting consistency of quality.

The following measurements shall be made by a designated laboratory or by another method, using approved testing techniques, and where applicable, the wine shall conform to the stipulated parameters.

### **1. Actual Alcoholic Strength**

A minimum of 8.5% actual alcoholic strength.

### **2. Reducing Sugars**

No parameters set: for information only.

3. pH

No parameters set: for information only.

4. Total Acidity

A minimum of 4 g/l expressed as tartaric acid.

5. Volatile Acidity

A maximum as defined in Reg. 1493/1999, point B, para. 1(a), (b) or (c) of Annex V.

6. Total Sulphur Dioxide

A maximum as defined in point A, paras. 1 and 2(a), of Annex V to Reg. 1493/1999.

7. Free Sulphur Dioxide

A maximum of 45 mg/l for dry wines as defined in Article 16 of Reg. 753/2002

A maximum of 60 mg/l for other wines.

8. Copper

A maximum of 0.5 g/l.

9. Iron

A maximum of 8 mg/l.

10. Sterility

There must be no indication of yeasts or bacteria liable to cause spoilage of the wine.

11. Protein stability

The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

A blind organoleptic test will be undertaken by a Tasting Panel consisting of not fewer than 5 and not more than 7 persons, drawn from the four categories of tasters, with a minimum of 2 tasters from the categories (b), (c) or (d) below. A minimum of two thirds (66%) of the tasters will need to give a pass mark in each category in order for a wine to pass. For example, if there are 5 tasters a minimum of 4 will need to award a pass mark; if there are 6 tasters, a minimum of 4 will need to award a pass mark, and if there are 7 tasters, a minimum of 5 will need to award a pass mark.

The four categories are:

- (a) Producers (either the producers of grapes or the makers of wine);
- (b) The Wine Trade (wholesalers/retailers/wine consultants);
- (c) Consumers; and
- (d) Persons with oenology or wine-making specialism, Masters of Wine, or persons with a diploma in wine or wine making.

The properties of the wine will be evaluated by awarding points for:

(a) colour & clarity	3 points	minimum required to pass	2 points
(b) nose	4 points	minimum required to pass	2 points
(c) taste	13 points	minimum required to pass	6 points

The evaluation will be as follows:

(a) <u>colour and clarity</u>	<b>Points</b>
unacceptable	0 - 1
acceptable	2 – 3
(b) <u>nose</u>	
unacceptable	0
imperfect	1
balanced	2
fine	3-4
(c) <u>taste</u>	
imperfect	0-5
acceptable	6 - 7
balanced	8 - 9
fine	10 -13

A wine that has gained a highly commended or above award, in the national or approved regional competitions, can be marketed as regional wine, provided the wine in question meets the Regional Wine Scheme criteria.

The organisation and costs of analytical tests, monitoring of Producers' Analysis Certificates, organoleptic tests and the establishment of tasting panels will be a matter for the industry. For this purpose a Recognised Industry Body (RIB) will be appointed.

Until **31 December 2009**, the RIB for the Scheme will be the **United Kingdom Vineyards Association (UKVA) Wine Scheme Manager, Corkwise, Campden BRI, Centenary Hall, Coopers Hill Road, Nutfield, Surrey RH1 4HY.**

The RIB will convene a Tasting Panel in conformity with the rules of the Scheme (see pages 5 & 6). If the Tasting Panel feels that a wine has the future potential to reach Regional Wine Status (e.g. it is insufficiently mature at the time of tasting) the RIB will advise the producers accordingly and re-submission may be recommended.

It will be the responsibility of the RIB to notify successful applicants in writing. Unsuccessful applicants will be similarly notified and reasons given. Successful wines may be marketed, appropriately labelled, on receipt of this information.

If dissatisfied with the result the applicant may appeal to the RIB, within one month of receiving the results. In the case of appeals against the analytical test, the RIB will forward samples for analysis, at the appellant's expense, to a laboratory authorised to undertake official analysis in the wine sector. Where the appeal is against the tasting report, the next available Tasting Panel will examine samples.

A wine that fails and is re-entered at a later date must be submitted under a new application number, and be submitted for the analytical test and organoleptic test detailed at the beginning of this Section F.

The RIB will also inform the WSB of the outcome of all applications which it has processed for the purposes of enforcement.

Any complaints as to the administration of the Scheme itself should be directed to the RIB.

## **G. DESCRIPTOR AND LABELLING**

Wines successful under the Scheme may carry the description 'Regional Wine'. For labelling purposes, therefore, successful wines produced from grapes grown in production regions must be described as follows:

BERKSHIRE REGIONAL WINE  
BUCKINGHAMSHIRE REGIONAL WINE  
CHESHIRE REGIONAL WINE  
CORNISH REGIONAL WINE  
DERBYSHIRE REGIONAL WINE  
DEVON REGIONAL WINE  
DORSET REGIONAL WINE  
EAST ANGLIAN REGIONAL WINE  
ENGLISH REGIONAL WINE  
GLOUCESTERSHIRE REGIONAL WINE  
HAMPSHIRE REGIONAL WINE  
HEREFORDSHIRE REGIONAL WINE  
ISLE OF WIGHT REGIONAL WINE  
ISLES OF SCILLY REGIONAL WINE  
KENT REGIONAL WINE  
LANCASHIRE REGIONAL WINE

LEICESTERSHIRE REGIONAL WINE  
LINCOLNSHIRE REGIONAL WINE  
NORTHAMPTONSHIRE REGIONAL WINE  
NOTTINGHAMSHIRE REGIONAL WINE  
OXFORDSHIRE REGIONAL WINE  
RUTLAND REGIONAL WINE  
SHROPSHIRE REGIONAL WINE  
SOMERSET REGIONAL WINE  
STAFFORDSHIRE REGIONAL WINE  
SURREY REGIONAL WINE  
SUSSEX REGIONAL WINE  
WARWICKSHIRE REGIONAL WINE  
WEST MIDLANDS REGIONAL WINE  
WILTSHIRE REGIONAL WINE  
WORCESTERSHIRE REGIONAL WINE  
YORKSHIRE REGIONAL WINE

Successful wines produced from the production region of Welsh Counties must be described as:

CARDIFF REGIONAL WINE  
CARDIGANSHIRE REGIONAL WINE  
CARMARTHENSHIRE REGIONAL WINE  
DENBIGHSHIRE REGIONAL WINE  
GWYNEDD REGIONAL WINE  
MONMOUTHSHIRE REGIONAL WINE  
NEWPORT REGIONAL WINE  
PEMBROKESHIRE REGIONAL WINE  
RHONDDA CYNON TAF REGIONAL WINE  
SWANSEA REGIONAL WINE  
THE VALE OF GLAMORGAN REGIONAL WINE  
WELSH REGIONAL WINE

These terms must be grouped together in the same field of vision with other mandatory information. The labelling should conform in all respects with the provisions of Reg. 753/2002 laying down certain rules for applying Reg. 1493/1999 as regards the description, designation, presentation and protection of certain wine sector products. No other geographical names (except, where appropriate, the name of the vineyard of origin) may be used in addition to or instead of these descriptors. ***The words “Table Wine” are not required to be shown on labels for Regional Wine.***

## **H. ENFORCEMENT OF THE SCHEME**

As with all producer and trade concerns in the wine sector, the WSB is responsible for enforcement of the provisions of the Regional Wine Scheme. In particular it is concerned with labelling aspects and with the examination of vineyards and winery records. It will normally undertake these duties in the course of its regular activities and visits.

## I. APPLICATIONS

Application forms for the submission of wine for Regional Wine Status, and Producer's Analysis Certificates, are available from the RIB (UKVA), see page 7 for contact details. The forms include the declaration that all the viticultural and vinification conditions of the Scheme have been met. The form should be completed by the owner of the wine, or his/her representative, and sent to the RIB. Applications will only be accepted if they include an application form, a post bottling Regional Wine analysis of that wine carried out by a designated laboratory or a Producer's Analysis Certificate, and a cheque covering the full application fee. Two sample bottles, labelled with the application number only, should be sent to WSET, Quality and Regional Wine Schemes, International Wine & Spirit Centre, 39-45 Bermondsey Street, London, SE1 3XF. See Section F for details of the criteria to be met.

***Those wishing to submit wine under the Scheme should contact the RIB for an application form and, if required, a Producer's Analysis Certificate form.***

### **Other key points of contact:**

Philip Munday  
Department for Environment,  
Food and Rural Affairs (Defra)  
Wine Team, Area 8C  
9 Millbank c/o Nobel House  
17 Smith Square  
London  
SW1 P 3JR  
Tel: 020 238 3190  
Email: [Philip.munday@defra.gsi.gov.uk](mailto:Philip.munday@defra.gsi.gov.uk)

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Aviation House  
125 Kingsway  
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Email: [john.boodle@foodstandards.gsi.gov.uk](mailto:john.boodle@foodstandards.gsi.gov.uk)

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