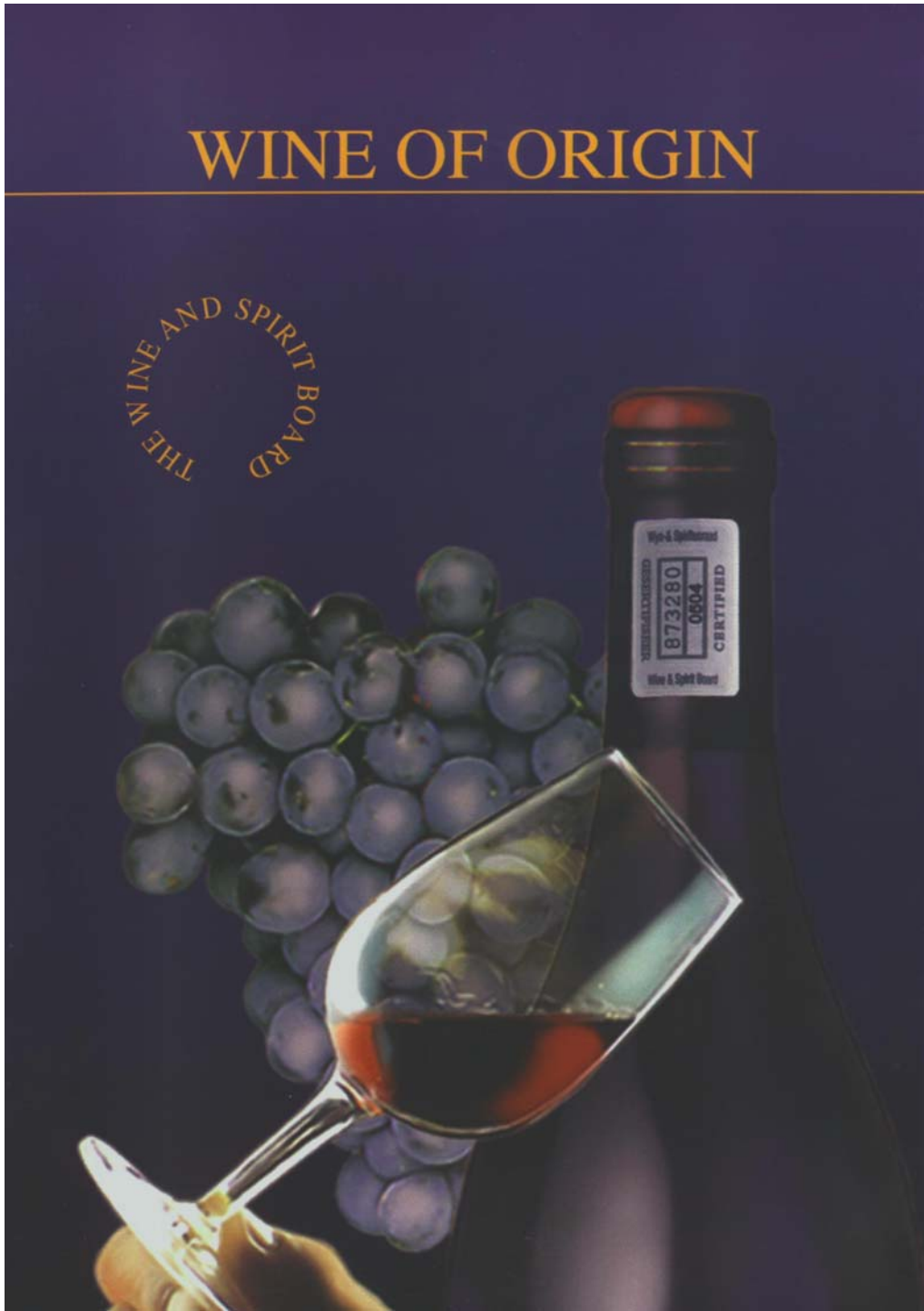


WINE OF ORIGIN

THE WINE AND SPIRIT BOARD



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Introduction

The establishment of a victual station at the Cape midway through the 17th Century led to the planting of the first vineyard in 1655 and the making of wine from Cape grown grapes on 2 February 1659. As in Europe, certain areas and farms became known for wines with their own distinct character. Constantia wines for instance became famous - and even today are considered among the best ever produced.

This uniqueness of the South African wine producing areas and farms were for a long time not legally protected. An official Wine of Origin scheme was only established in 1972, when legislation in this regard was formulated. This new scheme would not only protect wines of origin, but also wines made from a specific cultivar or vintage.

Certain basic principles were taken into consideration when the system was formulated. It was for instance necessary to comply with EU regulations because a great deal of South African wine were exported to Europe. Principles such as honesty in business, factual terms, titles, adaptability, local, marketing truths and free participation were addressed. South Africa's Wine of Origin certification scheme was officially instituted in 1973, in accordance with the Wine, Other Fermented Beverages and Spirits Act, 1957.

Wine and Spirit Board

Composition

In accordance with the provisions of the Liquor Products Act of 1989, which replaced the previous Act of 1957, the control function regarding Wine of Origin, cultivar and vintage fall under the Wine and Spirit Board. The Board is appointed by the Minister of Agriculture and consists of 12 members. Of these four are nominated the primary producers; four representing the producing wholesalers; two Department of Agriculture officials; as well as two wine and viticultural research officials, nominated by the Agricultural Research Council. An independent chairman is also appointed.

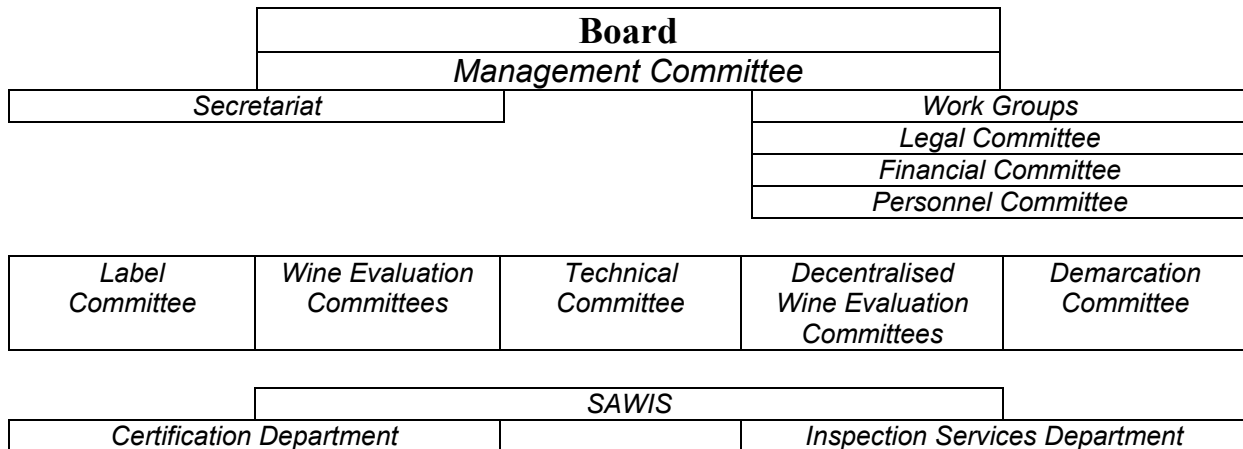
Functions

The Board's primary functions are:

- * Running and administering the schemes for Wine of Origin, Estate Brandy and Integrated Production of Wine.
- * Advising and making recommendations to the Minister of Agriculture on any matter relating to the Liquor Products Act and its subordinate legislation.

Operation

The operation of the Board can be schematically explained:



The Board's committees comprise people nominated by the organisations represented on the Board and are thus a reflection of the overall composition of the Board, although in smaller numbers. These committees function on a basis of consensus. Only the Board is allowed to make decisions by means of a normal majority although such a situation is avoided as far as possible.

The **Management Committee** functions as the executive committee of the Board and handles all aspects which do not fall under any of the other committees, or on which the other committees cannot reach consensus. Protests by members of the Wine of Origin Scheme on decisions made by the other committees can also be dealt with by the Management Committee. The Management Committee answers as far as possible for the Board and only non-consensus aspects and cases of principle matter are referred to the Board for a decision.

The **Demarcation Committee** investigates applications relating to the definition and amendment of production areas (geographical units, regions, districts, wards) and units for the production of estate and single vineyard wine and makes recommendations in this regard to the Management Committee.

The **Label Committee** considers and scrutinises all labels for use on certified wines and estate brandies.

The **Legal Committee** is responsible for formulating draft legislation emanating from decisions made by the Board and the Management Committee.

The **Financial Committee** looks after the finances of the Board and makes recommendations in this regard to the Board, via the Management Committee.

The **Personnel Committee** handles all personnel affairs and remuneration and makes recommendations in this regard to the Management Committee.

The **Secretariat** handles the secretarial and administrative duties of the Board, Management Committee, Personnel Committee, Legal Committee and Work Groups. The Secretariat is also responsible for all finances.

The **Technical Committee** is responsible for the sensory judging of wine for final certification, judging the analytical data of wine for certification and handling requests from members and reports relating to anomalies which are of a technical nature.

The **Wine Evaluation Committees** are responsible for the preliminary certification of wine by means of sensory evaluation. They also evaluate wines destined for export. Wines which are rejected by this committee are automatically re-evaluated by the Technical Committee.

The **Decentralised Evaluation Committees** are responsible for the preliminary and final certification of wines from a designated area by means of sensory evaluation. They also evaluate wines for export from the specific area.

The **Integrated Production of Wine Committee** is responsible for the administering of the Scheme for Integrated Production of Wine. They make use of the latest information and technology available for all aspects of production in order to allow the wine industry to produce quality fruit and wine in an environmentally friendly manner.

Composition of Committees: The Technical, Wine Evaluation and Decentralised Wine Evaluation Committees are made up of experts who have in-depth knowledge of wine judging and are representative of all sectors of the wine industry. The Wine Evaluation Committees, for instance, comprises 60 members who judge the wine on a rotation basis.

SAWIS is responsible for the day-to-day application, running and functioning of the Schemes on the premises of participants. It entails on site inspections, drawing samples, reporting of irregularities, receipt and processing of applications and notices and the issuing of certification seals.

Work Groups are appointed by the Board to investigate and make recommendations to the Board on requests for adaptations or amendments to regulations, either from within own ranks, or from other parties. Such requests usually have far reaching implications and concern various interest groups. These work groups consist of experts in specific fields and since 1990 more than 70 such groups have been appointed.

Wine of Origin Scheme

Importance of Origin

Because the role of origin is so important, an origin control system has for many years been in place in the traditional winelands of Europe, to protect both the producer and consumer.

The two factors which play the most important role in determining the character and quality of a wine, is nature (soil, climate and location) and the human hand (cultivar choice, viticultural practices and winemaking techniques).

Of these two, nature is considered to be the more important factor with a greater influence. In certain areas the vine grows better and within the South African wine producing areas, there are differences in soil, climate and location which causes wines to differ from region to region.

If a wine claims origin, it is the statutory regulations which ensure that the wine really is from that origin.

When the term “Wine of Origin” or the abbreviation “W. O.” appears together with the name of a production area, such as Stellenbosch, Durbanville or Robertson on a label, it confirms that 100% of the grapes from which the wine is made, comes from that specific area.

Demarcation of areas of Origin

A production unit can be any demarcated area, from a single vineyard to a geographical unit. The borders of all production units, small and large, are defined by law.

A unit for the production of **single vineyard** wine is the smallest production unit and may not exceed 5 hectares.

The second demarcated production unit is an **unit for the production of estate wine**, which can consist of one or more bordering farms, as long as it is farmed as a unit and has its own production cellar on the unit where the wine is produced.

Where the term estate wine appears on the label, it confirms that the wine was produced from grapes grown on that specific unit.

The third demarcated production unit is a combination of different farms and is known as a **ward**, i.e. Franschhoek and Constantia. A map of all the wards is on pages 16 and 17.

The term “ward” is used for a small demarcated viticultural area which includes farms and usually, but is not necessarily part of a district. The Franschhoek ward is for instance part of the Paarl district, but the Cederberg and Constantia wards are not part of a specific district.

The fourth demarcated production unit is a **district**, such as Paarl, Stellenbosch and Robertson. A map of all the districts is on page 15.

The term “district” is used for a demarcated viticultural district, which does not necessarily follow the borders of the former Regional Council districts.

The fifth demarcated production unit is a **region**, i.e. Klein Karoo and Coastal Region, which is a combination of different districts or portions of districts. A map of all the regions is on page 14.

Production in South Africa has over the years proved that each area of origin lends its own unique character to wine and that certain areas deliver better quality for specific wine types.

The Boberg region includes the Paarl district and a portion of Tulbagh, and may only be used for the marketing of dessert wines.

The Coastal Region is an encompassing region which is defined to enable producers to blend wines from different districts, but market them under one name of origin. It includes districts from Paarl, Stellenbosch, Swartland, part of Tulbagh and the former regional council area of the Cape, which include the wards of Constantia and Durbanville.

Criteria for the demarcation of areas of Origin

When a ward is defined, soil, climate and ecological factors are very important as they have a clear influence on the character of the wine.

The proposed area name also has to be the real geographical place name and nature has to dictate that the specific area can actually produce wine with a distinctive character.

Districts have to meet the same criteria as wards, but with a broader definition of the relevant area by using macro geographical characteristics such as mountains and rivers as criteria. Naturally, a greater variety of soil types are allowed than in the wards.

Regions are mainly defined according to the encompassing area name which in the case of a river stretches from the source to the mouth thereof.

With an unit for the production of estate wine, which can consist of one or more farms, it has to be accepted that the natural factors can differ, but it is distinctive because in most cases there is only one producer and the farms are run as a unit.

Geographical unit

On 2 April 1993, the Wine of Origin Scheme was amended to make provision for the defining of geographical units.

Currently three geographical units have been demarcated namely: Western Cape, Northern Cape and Kwazulu-Natal. A map of the geographical units is on page 12.

The role of cultivar in Wine of Origin

All the cultivars used in South Africa belong to the *vitis vinifera* species, which was originally imported from Europe.

Although most of the cultivars cultivated locally today were originally imported, various unique South African cultivars created by crossing varieties have been released. The best known is the red variety Pinotage, which is a cross between Pinot noir and Cinsaut.

Approximately 75 cultivars are approved for the production of Wines of Origin. Each cultivar has specific characteristics regarding its adaptability to the soil and climate, and the suitability of its fruit for the production of a wine with a specific style or of a specific quality.

There is thus a close relationship between the cultivar, origin and the wine itself.

The use of the name of a grape cultivar on a label is authorised in terms of the Wine of Origin Scheme and only the cultivar names below may be used.

The name of a grape cultivar may be used if 75 % (85 % from 1 January 2006) of the content of the wine originates from that cultivar. It is prescribed that, if a wine is to be exported to the European Union, 85% of its content has to be from that specific cultivar.

Grape cultivars to which the Wine of Origin Scheme applies:

Alicante Bouschet (Henri Bouschet)	Gamay noir
Auxerrois	Gewürztraminer
Barbera	Grachen
*Bastardo do Castello	Grenache (Rooi/Red Grenache)
*Bastardo do Menudo	Grenache blanc (White/Wit Grenache)
Bukettraube	Harslevelü
Cabernet franc	Kerner
Cabernet sauvignon	Malbec
Carignan	Merlot
Chardonnay	Meunier (Pinot Meunier)
Chenel	Morio Muscat
Chenin blanc (Steen)	*Mourisco tinto
Cinsaut (Cinsault)	Mourvedré (Mataro)
Clairette blanche	Muller-Thurgau
Colombar (Colombard)	Muscat d' Alexandrie (Hanepoot)
Cornifesto	Muscat de Frontignan (Muscadel; Muskadel)
*Donzellinho do Castello	Muscat de Hambourg
*Donzellinho do Gallego	Muscat Ottonel
Emerald Riesling	Nebbiolo
*Erlihane	Nouvelle
Fernao Pires	*Olasz
Furmint	

Palomino (White French; Fransdruif)	Sylvaner
Petit Verdot (Verdot)	Tannat
Pinotage	Tempranillo (Tinta Roriz)
Pinot blanc (Weissburgunder)	
Pinot gris (Pinot grigio)	
Pinot noir	Therona
Pontak (Teinturier male)	*Tinta Amarella
Riesling (Cape Riesling; Kaapse Riesling; Crouchen)	Tinta Barocca
Roobernet	Tinta Francisca
Ruby Cabernet	Touriga Franca
Sangiovese	Touriga Nacional
Sauvignon blanc (Blanc Fumé)	Ugni blanc (Trebbiano)
Schönburger	Verdelho
Sémillon (Groendruif)	Viognier
Shiraz (Syrah)	Weisser Riesling (Rhine Riesling; Ryn Riesling;)
Souzão	Zinfandel (Primitivo)
Sultana (Sultanina; Thompson's Seedless)	

*The Wine and Origin Scheme is applicable to this cultivar only until 31 December 2005.

The role of vintage as a guide to the character of wine

With the passing of time changes take place in a wine and therefore the age of a wine, with specific reference to vintage, can serve as a guide to another aspect of its character.

The vintage which appears on the label of a wine, confirms that at least 75 % (85 % from 1 January 2006) of the content of that bottle is from that specific claimed year (85% if the wine is exported to the European Union). Vintage may only be indicated on a label if the wine is certified by the Wine and Spirit Board.

Certification of wine as guarantee to the public

A certification seal is an absolute guarantee to the public that the claims made on the packaging about the wine are true and that the wine was of good quality when it was evaluated by the Wine and Spirit Board for certification. As such the certification seal is very important to wine lovers.

A wine can only be certified when all the requirements of the Wine of Origin Scheme have been met.

The Wine and Spirit Board will certify a wine if all the requirements of the Scheme with regard to origin (eg Paarl), cultivar (eg Riesling) and vintage (eg 2005) have been met and the wine has also sensorially been evaluated by one of the tasting panels of the Board and it did not show any unacceptable quality characteristics as listed below. Samples of all wines, which are submitted for certification, are also scientifically analysed to determine whether all the legal requirements have been met.

If a claim is to be made on origin, cultivar or vintage, a wine has to be certified, and a certification seal is put on the packaging of such wine, which confirms that when evaluated by the Board, the wine was of good quality and that any claims made on the label was checked and are truthful.

Strict control is administered when a producer wants to certify a particular wine. Through an identification number on each certification seal, all information, from the pressing of the grapes, through the wine making process, to the certification of the final product, can be established.

Control is exercised at the following stages: when an application is made to press grapes, during pressing, blending and bottling and also when the preliminary and final approval is given.

During 2004, a total of 307 million litres of wine was certified by the Board.

During sensorial evaluation to have the wines certified, the judges look for the following possible unacceptable quality characteristics:

Clarity:

Wine is not brilliant as it contains suspended particles or sediment, or excessive crusting has taken place and can be described as slightly turbid.

Colour:

With regard to age, cultivar and type of wine, it has:

- Too much colour
- Faulty colour
- Insufficient colour

Flavour:

With regard to age, cultivar or type of wine:

- It has no or insufficient recognisable wine flavour.
- Reveals so much wood character that it dominates the wine flavour.
- An insufficient or faulty cultivar character.
- An undesirable flavour (eg that of sulphuric compounds, oxidised, phenolic, geranium, volatile acidity, mousy, ethyl acetate, sulfur dioxide and that of cork, filtering material, oil, paint, mould, etc).
- The character of an over-matured wine.
- An excessively sharp spirit or brandy flavour.
- Not the required distinctive flavour.

Taste:

With regard to age, cultivar or type the wine has:

- No or insufficient recognisable taste, it can be described as watery.
- The wine reveals so much wood character that it dominates its recognisable taste.
- The wine is too astringent: press must, stalk or husk character dominates its taste.

- An insufficient or faulty cultivar character.
- An undesirable taste (eg too acidic, too harsh or tannic, too bitter, or that of sulphuric compounds, oxidised, phenolic, geranium, volatile acid, sulfur dioxide, cork, filtering material, ethyl acetate, oil, paint, mould, etc)
- The character of an over-matured wine.
- Not the required distinctive taste.

Certification of estate brandy

During 1993 a Scheme for Estate Brandy was promulgated, which makes provision for the certification of brandy produced on an unit for the production of estate wine/brandy.

The Scheme is applicable to potstill brandy, brandy and vintage brandy. Presently estate brandy is produced by a few estates.

The official seal of the Wine and Spirit Board

This seal appears on each bottle of wine or estate brandy which has been certified by the Wine and Spirit Board.

The seal guarantees the trustworthiness of all information relating to origin, cultivar and vintage as stated on the label.

The identification numbers on the seal are an indication of the strict control by the Wine and Spirit Board, from the pressing of the grapes to the certifying of the final product.

Label requirements

The Label Committee has to approve all labels before it can be used on certified wines or estate brandies.

The particulars which are permitted, are prescribed by regulations, the Wine of Origin Scheme and the Scheme for Estate Brandy.

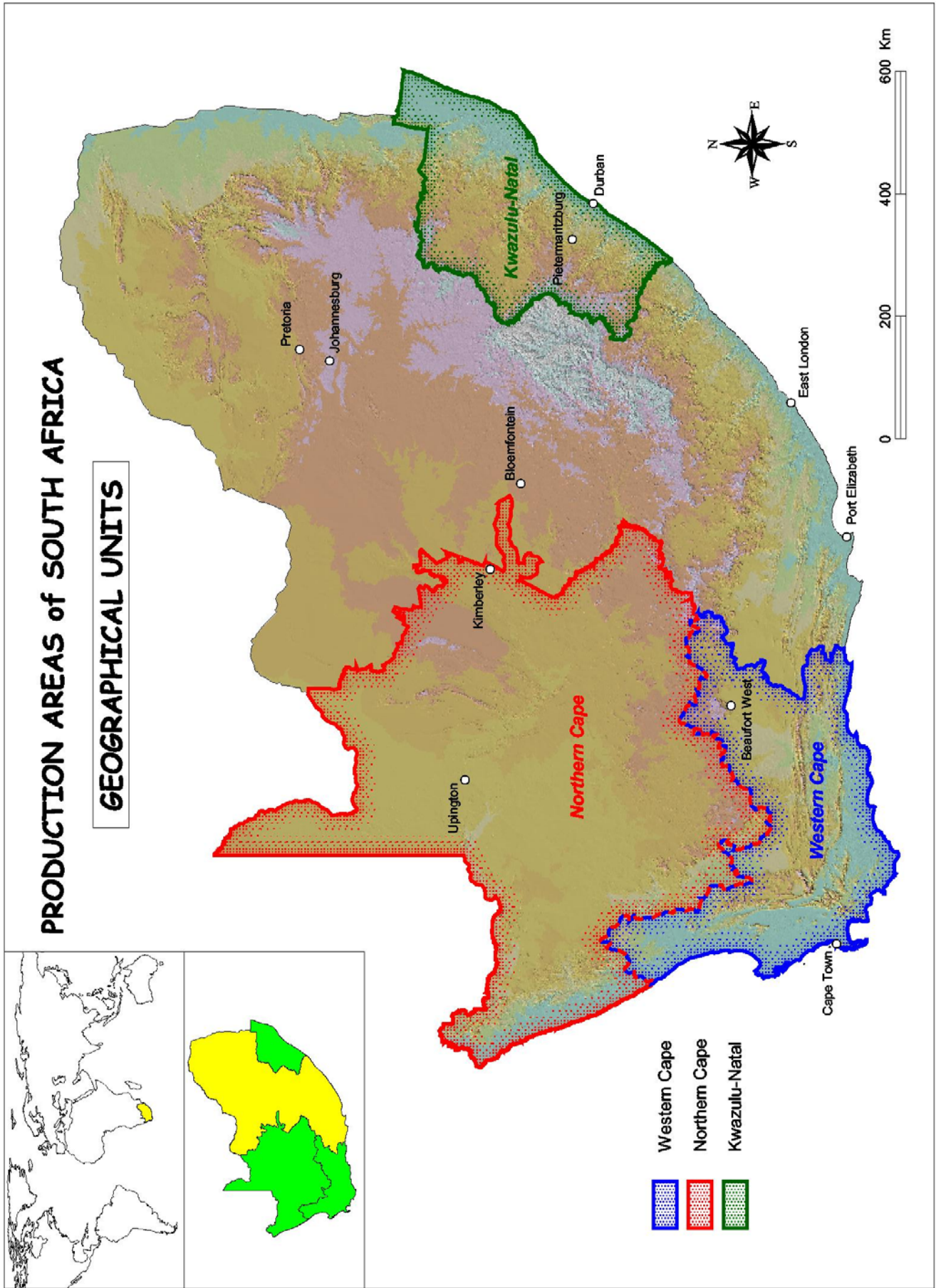
All compulsory particulars such as the class name, alcohol content, name and address or code number of the responsible seller, the origin appellation or the name of the geographical unit has to appear in the same visual field on one or more labels of a bottle of wine or estate brandy.

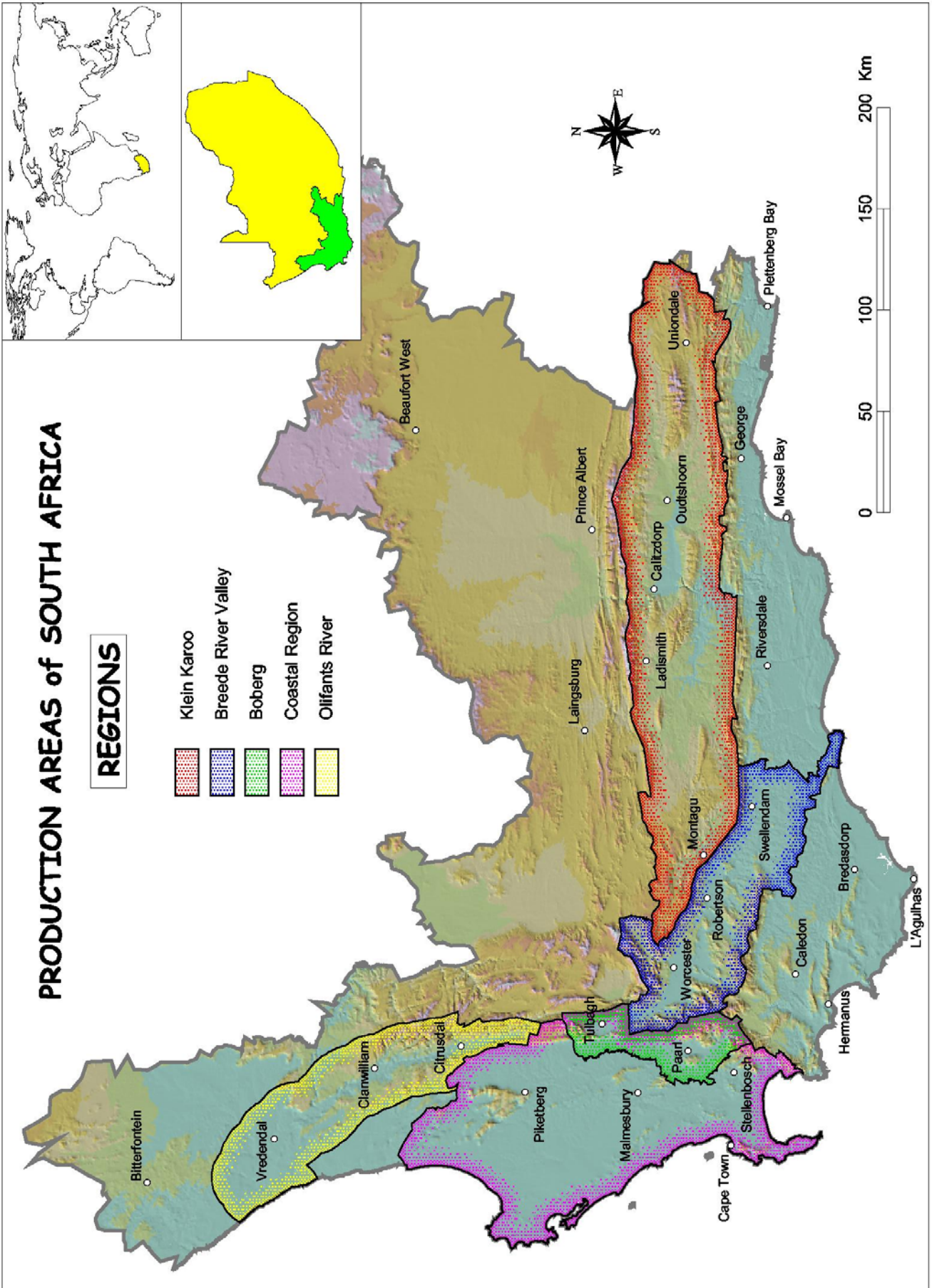
Compulsory information must be clearly distinguished from one another and from other information on the label.

The following information may only be used with regard to the selling of wine if the Wine of origin Scheme authorizes it:

- The name of the area which is defined as an unit for the production of estate wine, ward, district, region or geographical unit.
- Names of grape cultivars.

- The indication of vintage
- The words “estate”, “vineyard”, “origin”, and “vintage”.
- The term “Wine of Origin”.





PRODUCTION AREAS of SOUTH AFRICA

DISTRICTS

- | | |
|---------------------|------------------------|
| 1. Douglas | 10. Darling |
| 2. Lutzville Valley | 11. Citrusdal Valley |
| 3. Tulbagh | 12. Citrusdal Mountain |
| 4. Worcester | 13. Swartland |
| 5. Calitzdorp | 14. Paarl |
| 6. Tygerberg | 15. Stellenbosch |
| 7. Robertson | 16. Overberg |
| 8. Swellendam | 17. Walker Bay |
| 9. Cape Point | 18. Cape Agulhas |

