Standard 4.5.1

WINE production requirements

(Australia only)

Purpose

This Standard includes requirements for the production of wine in Australia only.

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1 Interpretation

In this Standard –

**brandy** meansthe spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out in the Schedule to this Standard.

**fortified wine** means the product consisting of wine to which has been added grape spirit, brandy or both.

**grape spirit** means the spirit obtained from the distillation of wine or the by-products of wine making or the fermented liquor of a mash of dried grapes and contains methanol in a proportion not exceeding 3 g/L at 20˚C of the ethanol content.

**sparkling wine** means the product consisting of wine that by complete or partial fermentation of contained sugars has become surcharged with carbon dioxide.

**wine** means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

2 Application

This Standard applies to the production of wine in Australia only, notwithstanding any provisions to the contrary elsewhere in this Code.

3 Substances used in production

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

**mistelle** means grape must or grape juice prepared from fresh grapes to which grape spirit has been added to prevent fermentation and which has an ethanol content between 120 mL/L and 150 mL/L at 20˚C.

Table to clause 3

|  |
| --- |
| Additive |
| Ascorbic acid |
| Carbon dioxide |
| Citric acid |
| Erythorbic acid |
| Grape juice including concentrated grape juice |
| Grape skin extract |
| Gum Arabic |
| Lactic acid |
| Malic acid |
| Metatartaric acid |
| Mistelle |
| Potassium sorbate |
| Potassium sulphites |
| Sodium carboxymethylcellulose |
| Sorbic acid |
| Sulphur dioxide |
| Tannins |
| Tartaric acid |
| Yeast mannoproteins |

4 Processing aids

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

**cultures of microorganisms** means yeasts or bacteria (including yeast ghosts) used in wine manufacture with or without the addition of any one or more of thiamine hydrochloride, niacin, pyridoxine, pantothenic acid, biotin and inositol.

(3) Thiamin chloride and thiamin hydrochloride may only be added to wine, sparkling wine and fortified wine to facilitate the growth of microorganisms.

Table to clause 4

| Processing aid |
| --- |
| Activated carbon |
| Agar |
| Alginates, calcium and potassium salts |
| Ammonium phosphates |
| Argon |
| Bentonite |
| Calcium carbonate |
| Calcium tartrate |
| Carbon dioxide |
| Cellulose |
| Chitosan sourced from *Aspergillus niger* |
| Collagen |
| Copper sulphate |
| Cultures of microorganisms |
| Cupric citrate |
| Diatomaceous earth |

|  |
| --- |
| Processing aid |
| Dimethyl dicarbonate |
| Dimethylpolysiloxane |
| Egg white |
| Enzymes |
| Gelatine |
| Hydrogen peroxide |
| Ion exchange resins |
| Isinglass |
| Lysozyme |
| Milk and milk products |
| Nitrogen |
| Oak |
| Oxygen |
| Perlite |
| Phytates |
| Plant proteins permitted as processing aids under clause 3(a) to Standard 1.3.3 |
| Polyvinyl polypyrrolidone |
| Potassium carbonate |
| Potassium ferrocyanide |
| Potassium hydrogen carbonate |
| Potassium hydrogen tartrate |
| Silicon dioxide |
| Thiamin chloride |
| Thiamin hydrochloride |

Editorial note:

Clause 3(a) to Standard 1.3.3 permits the use of foods, including water as processing aids. Therefore, plant proteins that are foods are permitted under that Standard, and would also be permitted under this Standard.

5 Composition

(1) Wine and sparkling wine must contain no less than 45 mL/L of ethanol at 20˚C.

(2) Notwithstanding subclause (1), wine must not contain added ethanol.

(3) Fortified wine must contain no less than 150 mL/L and no more than 220 mL/L of ethanol at 20˚C.

(4) Deleted

(5) Wine, sparkling wine and fortified wine must contain no more than –

(a) 250 mg/L in total of sulphur dioxide in the case of products containing less than 35 g/L of sugars, or 300 mg/L in total of sulphur dioxide in the case of other products; and

(b) 200 mg/L of sorbic acid or potassium sorbate expressed as sorbic acid; and

(c) 1 g/L of soluble chlorides expressed as sodium chloride; and

(d) 2 g/L of soluble sulphates expressed as potassium sulphate; and

(e) 400 mg/L of soluble phosphates expressed as phosphorus; and

(f) 1.5 g/L of volatile acidity excluding sulphur dioxide, expressed as acetic acid; and

(g) 0.1 mg/L of cyanides and complex cyanides expressed as hydrocyanic acid; and

(h) 200 mg/L of added dimethyl dicarbonate.

(6) If potassium ferrocyanide has been used as a processing aid in the manufacture of a wine, sparkling wine or fortified wine, the final product must have residual iron present.

(7) Wine, sparkling wine and fortified wine may contain added water in proportion not exceeding 70 mL/L where that water is necessary for the incorporation of any substance specified in clause 3 or clause 4, or where that water is incidental to the winemaking process and where the presence of water in wine is in conformance with good manufacturing practice.

(8) Where this clause does not otherwise specify a maximum permitted level for –

(a) a food additive listed in the Table to clause 3; or

(b) a processing aid listed in the Table to clause 4;

of this Standard, then the use of the food additive or processing aid must be consistent with conditions of Good Manufacturing Practice (GMP).

6 Sparkling wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, sparkling wine may also contain –

(a) grape spirit; and

(b) brandy; and

(c) sugars.

(2) The addition of those foods specified in paragraphs (1)(a), (b) and (c) to sparkling wine must not increase its ethanol content by more than 25 mL/L at 20˚C.

(3) Sparkling wine must contain no less than 5 g/L of carbon dioxide at 20˚C.

7 Fortified wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, fortified wine may also contain caramel.

SCHEDULE

Specifications for the purposes of this Standard

Brandy

(1) Brandy –

(a) must be matured in wooden containers for no less than 2 years; and

(b) must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20˚C of ethanol; and

(c) may contain –

(i) water; and

(ii) caramel; and

(iii) sugars; and

(iv) grape juice and grape juice concentrates;

(v) wine; and

(vi) prune juice; and

(vii) honey; and

(viii) flavourings; and

(d) must not contain methanol in a proportion exceeding 3 g/L at 20˚C of the ethanol content thereof.

**Amendment History**

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

**About this compilation**

This is a compilation of Standard 4.5.1 as in force on **9 January 2014** (up to Amendment No. 145). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **9 January 2014**.

**Uncommenced amendments or provisions ceasing to have effect**

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended

exp = expired or ceased to have effect rep = repealed

rs = repealed and substituted

**Standard 4.5.1** was published in the Commonwealth of Australia Gazette No. FSC 5 on 24 October 2002 as Standard 4.1.1 (F2008B00809 – 23 December 2008) and has been amended as follows:

| Clause affected | A’ment No. | FRLI registration  Gazette | Commencement  (Cessation) | How affected | Description of amendment |
| --- | --- | --- | --- | --- | --- |
| Title | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | am | Numbering of Standard changed from 4.1.1 to 4.5.1. |
| Standard | 124 | F2011L01450  8 July 2011  FSC 66  11 July 2011 | 11 July 2011 | am | Spelling of ‘micro-organism’ to ‘microorganism’ wherever occurring. |
| 1 | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | rs | Definition of ‘prepared cultures’. |
| 3(2) | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | rs | Definition of ‘wine’. |
| 3(2) | 90 | F2006L03956  7 Dec 2006  FSC 32  7 Dec 2006 | 7 Dec 2006 | rs | Subclause. |
| Table to clause 3 | 67 | F2008B00814  24 Dec 2008  FSC 9  31 July 2003 | 31 July 2003 | rs | Table. |
| Table to clause 3 | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | ad, rep | Insert entries for carbon dioxide and gum arabic and omitting the entry for uncharred oak. |
| Table to clause 3 | 78 | F2005L01246  26 May 2005  FSC 20  26 May 2005 | 26 May 2005 | ad | Entry for grape skin extract. |
| Table to clause 3 | 98 | F2008L01488  15 May 2008  FSC 40  15 May 2008 | 15 May 2008 | ad | Entry for yeast mannoproteins. |
| Table to clause 3 | 127 | F2011L02371  15 Nov 2011  FSC 69  17 Nov 2011 | 17 Nov 2011 | ad | Entry for sodium carboxymethylcellulose. |
| Table to clause 3 | 135 | F2012L02371  15 Nov 2011  FSC 77  11 Oct 2012 | 11 Oct 2012 | ad | Entry for dimethyl dicarbonate |
| 4 | 90 | F2006L03956  7 Dec 2006  FSC 32  7 Dec 2006 | 7 Dec 2006 | rs | Clause only. |
| 4(3) | 103 | F2008L03741  9 Oct 2008  FSC 45  9 Oct 2008 | 9 Oct 2008 | ad | Subclause relating to thiamin chloride and thiamin hydrochloride. |
| Table to clause 4 | 67 | F2008B00814  24 Dec 2008  FSC 9  31 July 2003 | 31 July 2003 | a | Table. |
| Table to clause 4 | 70 | F2008B00817  24 Dec 2008  FSC 12  29 April 2004 | 29 April 2004 | ad | Entries for cupric citrate on a bentonite base and plant proteins. Insert Editorial note. |
| Table to clause 4 | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | ad | Entries for oak and argon. |
| Table to clause 4 | 73 | F2008B00820  24 Dec 2008  FSC 15  5 Aug 2004 | 5 Aug 2004 | ad | Entry for collagen. |
| Table to clause 4 | 78 | F2005L01246  26 May 2005  FSC 20  26 May 2005 | 26 May 2005 | rep, ad | Omit calcium carbonate, potassium carbonate and potassium hydrogen carbonate. Insert dimethylpolysiloxane. |
| Table to clause 4 | 94 | F2007L04074  11 Oct 2007  FSC 36  11 Oct 2007 | 11 Oct 2007 | am | Entry for cupric citrate on a bentonite base. |
| Table to clause 4 | 103 | F2008L03741  9 Oct 2008  FSC 45  9 Oct 2008 | 9 Oct 2008 | rep | Entries for thiamin chloride and thiamin hydrochloride and associated footnote. |
| Table to clause 4 | 135 | F2012L02371  15 Nov 2011  FSC 77  11 Oct 2012 | 11 Oct 2012 | ad | Entry for dimethyl dicarbonate |
| Table to clause 4 | 145 | F2014L00033  6 Jan 2014  FSC87  9 Jan 2014 | 9 Jan 2014 | ad | Entry for chitosan sourced from *Aspergillus niger*. |
| 5 | 72 | F2008B00819  24 Dec 2008  FSC 14  20 May 2004 | 20 May 2004 | rs | Clause. |
| 5(1) | 126 | F2011L02066  13 Oct 2011  FSC 68  13 Oct 2011 | 13 Oct 2011 | rs | Subclause to amend the minimum amount of ethanol allowed in wine. |
| 5(4) | 67 | F2008B00814  24 Dec 2008  FSC 9  31 July 2003 | 31 July 2003 | am | Correct minor typographical errors. |
| 5(4) | 124 | F2011L01450  8 July 2011  FSC 66  11 July 2011 | 11 July 2011 | rep | Subclause. |
| 5(5) | 90 | F2006L03956  7 Dec 2006  FSC 32  7 Dec 2006 | 7 Dec 2006 | am | Paragraph 5(5)(i). |
| 5(5) | 122 | F2011L00694  5 May 2011  FSC 64  5 May 2011 | 5 May 2011 | rs | Subclause as a consequential change due to amendments to Standard 1.3.3 to include co-extruded polystyrene with the entry for polyvinyl polypyrrolidone in the Table to clause 6. |
| 5(7) | 78 | F2005L01246  26 May 2005  FSC 20  26 May 2005 | 26 May 2005 | rep | Subclause. |
| 5(7) | 92 | F2007L02406  2 Aug 2007  FSC 34  2 Aug 2007 | 2 Aug 2007 | rs | Subclause in order to permit additional water to be present in wine for technological purposes and in conformance with good manufacturing practice. |
| 5(8) | 78 | F2005L01246  26 May 2005  FSC 20  26 May 2005 | 26 May 2005 | ad | Subclause. |
| 6(1) | 67 | F2008B00814  24 Dec 2008  FSC 9  31 July 2003 | 31 July 2003 | am | Correct minor typographical errors. |
| 6(1) | 78 | F2005L01246  26 May 2005  FSC 20  26 May 2005 | 26 May 2005 | rs | Subclause. |
| 7 | 67 | F2008B00814  24 Dec 2008  FSC 9  31 July 2003 | 31 July 2003 | rep, rs | Omit subclauses (1) and (2) and renumber clause (3). |