



**Asia-Pacific
Economic Cooperation**

2017/SOM2/SCSC/WRF/018

Good Practice Norms in Wine Regulation - A Guide to the Development of Wine Standards

Submitted by: New Zealand Winegrowers



**7th Wine Regulatory Forum
Ha Noi, Viet Nam
11-12 May 2017**



APEC Wine Regulatory Forum

May 11-12, 2017 ♦ Ha Noi, Viet Nam

Good practice norms in wine regulation

A Guide to the Development of Wine Standards

Guide to Development of Wine Standards

Progress so far...



Still to come...



Why a Guide to Developing Wine Standards?

- All grape wine is fundamentally the same:
a single ingredient product
- All wine regulation has same goals:
 - Safety, traceability [*consumer protection*]
 - Truthful description [*consumer choice*]
 - Facilitate trade [*economic growth*]
- But there is no single approach to wine regulation around the world

Many differences in wine regulation...

Differing:

- definitions for common terms
- permitted additives / processing aids
- use limits for those
- labelling requirements
- permitted winemaking practices
- approaches to substances occurring in wine

This can be challenging for both regulators and winemakers

There are accepted wine regulatory norms

- Despite differences, there are **commonly accepted international good practice norms**. Embodied in:
 - WWTG Labelling Agreement
 - Bilateral agreements: eg
 - ANZ Food Standards Code
 - Australia-EU Wine Agreement
 - Annex to the TPP Agreement
- Wealth of experience within APEC WRF of addressing technical trade barriers for wine

What will the guide be?

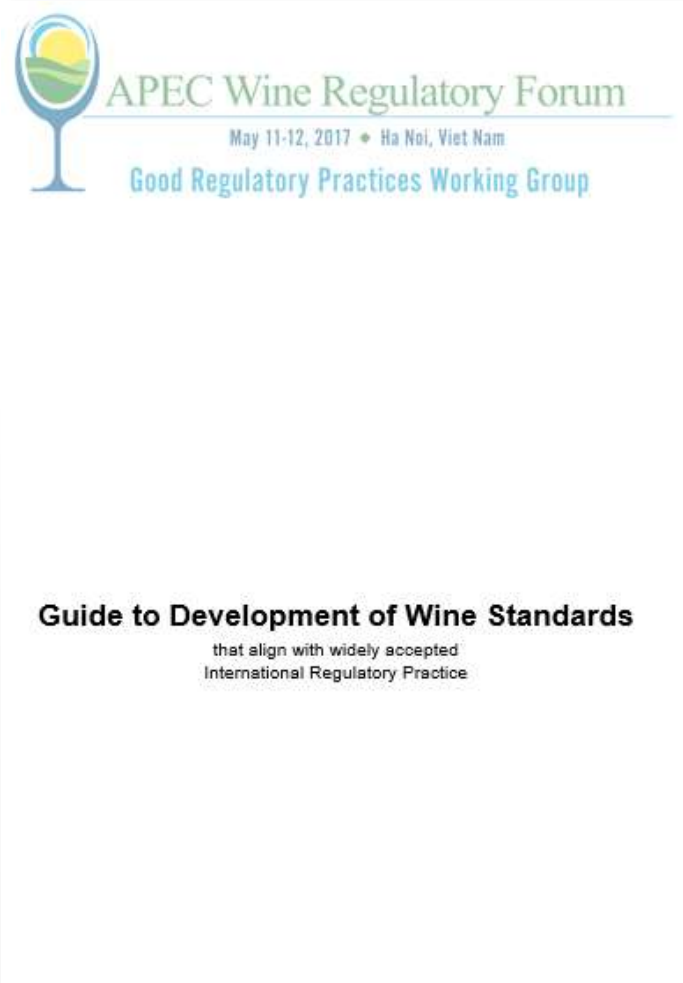
- A **reference source** for our economies to consult when creating or reviewing wine standards
- **Not** intended to be adopted as a standard
- Body of **good practice wine standards**; a reference of norms that:
 - Are appropriate to **protect consumers**
 - Protect **product integrity**
 - **Minimise impediments** to international trade

Ultimate outcome?

It is hoped the Guide...

- Will facilitate economies' comparison of standards
- Will facilitate cooperation between regulators
- May eliminate unnecessary analyses
- May encourage alignment between economies, and so facilitate trade

What's in the guide?



What's in the guide?

Main sections cover:

- Clear definitions of common concepts
- Labelling conventions
- Winemaking practices, including reference to commonly accepted:
 - wine additives and processing aids
 - discussion of limits that are applied to certain practices
- Common wine composition considerations

Content examples - definitions

***alcohol content** means the concentration of alcohol, by volume of ethanol at a temperature of 20°C, typically expressed as percentage of ethanol: eg “12% alcohol by volume”*

***label** means any brand, mark, pictorial or other descriptive matter that is written, printed, stencilled, marked, embossed or impressed on, or firmly affixed to the container of wine;*

Content examples - labelling

“Single Field of Vision” labelling:

- “wine”
 - economy of origin (place where grapes grown)
 - % alc; and
 - volume of contents
- all visible without turning container
- Any other information may appear anywhere on the container

Content examples – labelling

Other common labelling concepts:

- use-by dates / sell-by date not required,
- lot numbers / identifiers
- alcohol tolerance (label accuracy)
- Allergens to be labelled
- Permitted additives and processing aids not labelled
- economy of origin

Content examples - labelling

Other information noted as typically not required (but can be given), eg:

- sweetness indications
- harvest dates
- winemaking practices
- vineyard management practices

Use of robust “overstickering” (esp useful for imported product)

Content examples – good winemaking practices

Recognition of diverse winemaking practices:

- Climate, soil, varieties, styles and winemaking history varies around the world
- Materials, processes, treatments and physical techniques also vary
- Legitimate and diverse practices are used around the world eg to achieve stability, longevity
- All should be used to the minimum extent necessary to achieve the desired effect

Content examples – additives and aids

Generally permitted wine additives and processing aids

- Notes commonly used ones
- Reliable sources of guidance on typical safe limits:
 - JECFA,
 - APEC Wine Regulatory Forum Food Safety Compendium

Other wine composition matters

- Minerals and naturally occurring substances
- Alcohol content, Carbon Dioxide, acidity

Guide to Development of Wine Standards

Progress so far...



Still to come...



What now?

- Encourage economies to review the revision that will follow this meeting
- Provide any remaining comments through GRP WG
- WG will finalise and bring revised draft to next APEC WRF meeting for noting as a APEC WRF reference document.