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

Submitted by: New Zealand Winegrowers
Good practice norms in wine regulation

A Guide to the Development of Wine Standards
Guide to Development of Wine Standards

Progress so far…

Initial Draft
Initial WG draft & first rounds of comments

Oct 16
Presented. Comments received

March draft
Revised & WG review Comments

Still to come…

Today
Present and discuss May draft

Review
Final review & comment

APEC WRF
Note as reference document

APEC Wine Regulatory Forum | May 11-12, 2017
Ha Noi, Viet Nam
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?

Guide to Development of Wine Standards
that align with widely accepted
International Regulatory Practice
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

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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.