

# WINE OF ORIGIN

## THE WINE AND SPIRIT BOARD



## TABLE OF CONTENTS

Introduction.....	3
Wine and Spirit Board .....	3
Composition.....	3
Functions .....	3
Operation.....	4
Wine of Origin Scheme.....	6
Importance of Origin.....	6
Demarcation of areas of Origin .....	6
Criteria for the demarcation of areas of Origin.....	7
Geographical unit.....	8
The role of cultivar in Wine of Origin.....	8
Grape cultivars to which the Wine of Origin Scheme applies:.....	8
The role of vintage as a guide to the character of wine .....	10
Certification of wine as guarantee to the public.....	10
<b>Clarity:</b> .....	11
<b>Colour:</b> .....	11
<b>Flavour:</b> .....	11
<b>Taste:</b> .....	11
The Integrated Production of Wine Scheme (IPW).....	12
Certification of Estate Brandy.....	13
The official seal of the Wine and Spirit Board .....	13
Label requirements .....	13
Wine of Origin Production Areas of South Africa.....	15

## 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 was exported to Europe. Principles such as honesty in business, factual terms, titles, adaptability, local marketing realities 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, vintage, Estate Brandy and Integrated Production of Wine, fall under the Wine and Spirit Board. The Board is appointed by the Minister of Agriculture, Forestry and Fisheries and consists of a chairperson and 12 members. Of these 8 are persons with the relevant knowledge, skills or expertise in viticulture, oenology, distilling, regulatory environment of the liquor industry, liquor production, food safety or microbiology, 3 Department of Agriculture, Forestry and Fisheries officers, one person nominated by the Agricultural Research Council as well as one person designated by the Minister.

### FUNCTIONS

**The Board's primary functions are:**

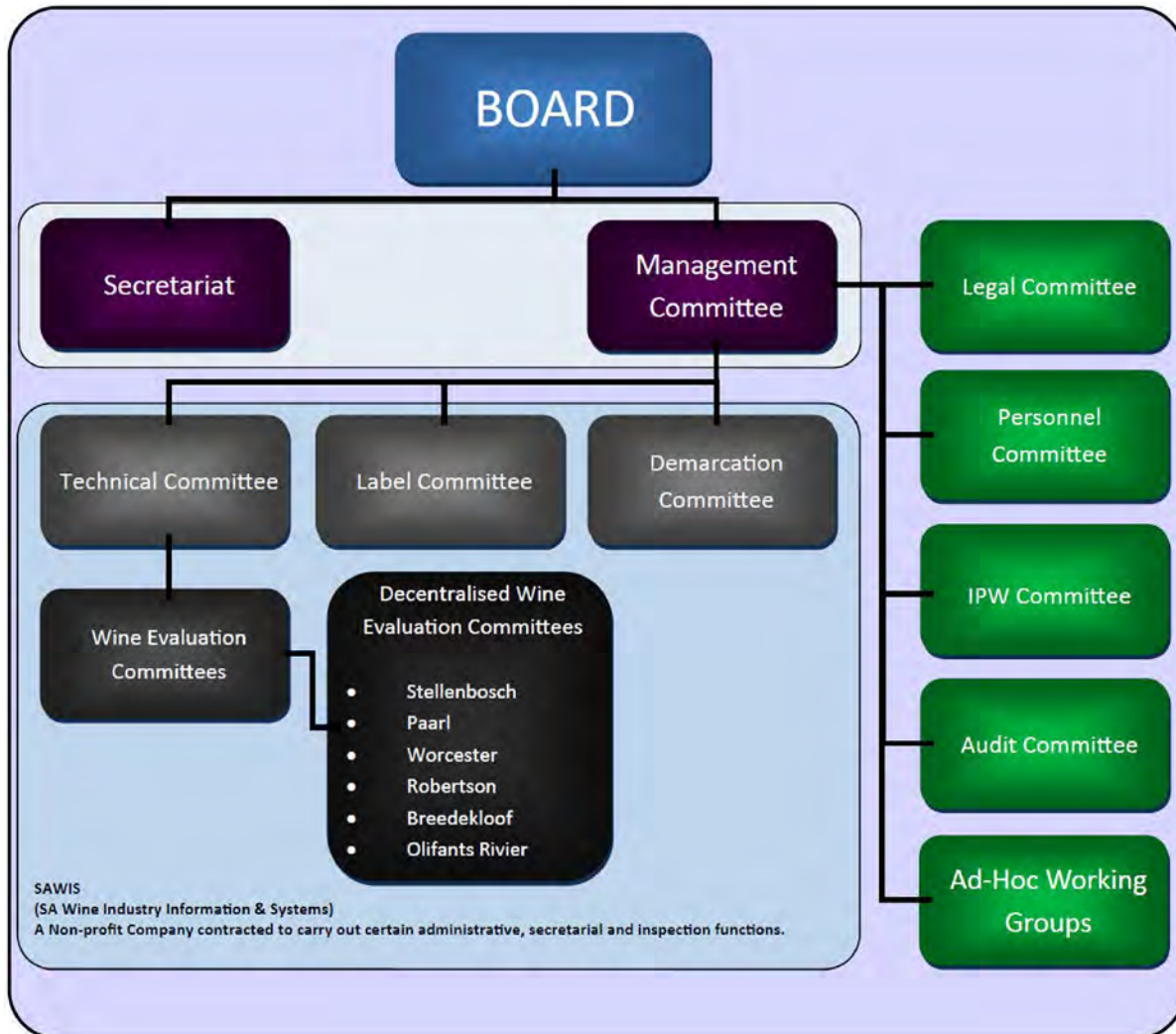
- \* Running and administering the schemes for Wine of Origin, Estate Brandy and Integrated Production of Wine.



- \* Advising and making recommendations to the Minister of Agriculture, Forestry and Fisheries 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 respective Schemes 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 **Audit 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 of more than 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 90 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 wine lands 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 cause 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 6 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. Voor-Paardeberg and Constantia. A map of all the wards is on page 18.

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 Voor-Paardeberg 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 17.

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 16.

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 such as Paarl, Stellenbosch, Swartland, part of Tulbagh and the former regional council area of the Cape, which include the wards of Constantia and Hout Bay.

## 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 a 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 five geographical units have been demarcated namely: Western Cape, Northern Cape, Kwazulu-Natal, Limpopo and Eastern Cape. A map of the geographical units is on page 15.

## 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 82 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 85% of the content of the wine originates from that cultivar.

## GRAPE CULTIVARS TO WHICH THE WINE OF ORIGIN SCHEME APPLIES:

Alicante Bouschet (Henri Bouschet)	Chenin blanc (Steen)
Auxerrois	Cinsaut (Cinsault)
Barbera	Clairette blanche
Bastardo do Castello	Colombar (Colombard)
Bastardo do Menudo	Cornifesto
Bukettraube	Crouchen (Riesling**); Cape Riesling;
Cabernet Franc	Kaapse Riesling)
Cabernet Sauvignon	Donzellino do Castello
Carignan	Donzellino do Gallego
Chardonnay	Durif (Petite Sirah)
Chenel	Emerald Riesling



Erlihane	Pontak (Teinturier male)
Fernão Pires	Riesling*** (Weisser Riesling; Ryn Riesling; Rhine Riesling)
Furmint	Roobernet
Gamay noir	Roussanne
Gewürztraminer	Ruby Cabernet
Grachen	Sangiovese
Graciano	Sauvignon blanc (Blanc Fumé)
Grasa de Cotnari	Schönburger
Grenache (Rooi/Red Grenache)	Sémillon (Groendruif)
Grenache blanc (White/Wit Grenache)	Shiraz (Syrah)
Grüner Veltliner	Souzão
Harslevelü	Sultana (Sultanina; Thompson's Seedless)
Irsai Oliver (Irsay Oliver)	Sylvaner
Kerner	Tannat
Malbec	Tempranillo (Tinta Roriz)
Marsanne	Therona
Merlot	Tinta Amarella (Tinta Amarela; Trincadeira; Trincadeira Preta)
Meunier (Pinot Meunier)	Tinta Barocca
Morio Muscat (Muscat, Moscato)	Tinta Francisca
Mourisco tinto	Touriga Franca
Mourvèdre (Mataro, Monastrell, Monastrel)	Touriga Nacional.
Müller-Thurgau	Ugni blanc (Trebiano)
Muscat d' Alexandrie (Hanepoot, Muscat, Moscato)	Verdelho
Muscat de Frontignan (Muscadel; Muskade, Muscat, Moscato)	Viognier
Muscat de Hambourg (Muscat, Moscato)	Viura
Muscat Ottonel (Muscat, Moscato)	Weisser Riesling (Rhine Riesling; Ryn Riesling)
Nebbiolo	Zanthe Korinthe
Nouvelle	Zinfandel (Primitivo)
Olasz	
Palomino (White French; Fransdruif)	
Petit Verdot (Verdot)	
Pinotage	
Pinot blanc (Weissburgunder)	
Pinot gris (Pinot grigio)	
Pinot noir	

\*\*This name (Riesling) may only be used for wine produced from the Crouchen grape cultivar until, and inclusive of, the 2009 grape harvest

\*\*\*This name (Riesling), may only be used for wine produced from the Weisser Riesling/ Rhine Riesling grape cultivar as from the 2010 grape harvest

## 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 85 % of the content of that bottle is from that specific claimed year. 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 (e.g. Paarl), cultivar (e.g. Riesling) and vintage (eg 20) 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 2012, a total of 520 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:**

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### **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.

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### **COLOUR:**

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

- Too much colour
- Faulty colour
- Insufficient colour

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### **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 (e.g. that of sulphuric compounds, oxidised, phenolic, geranium, volatile acidity, mousy, ethyl acetate, sulphur 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.

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### **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

## THE INTEGRATED PRODUCTION OF WINE SCHEME (IPW)

Integrated Production of Wine (IPW) is a voluntary environmental sustainability scheme established by the South African wine industry in 1998. The 2000 vintage was the first to be certified under this scheme. Certification of IPW compliance falls under the jurisdiction of the Wine and Spirit Board (WSB), with a dedicated IPW office responsible for administering the scheme since its promulgation in 1998.

IPW complies with international wine industry environmental sustainability criteria, including the 'Global Wine Sector Environmental Sustainability Principles' as published by the International Federation of Wine and Spirits (FIVS) and the 'OIV. Guidelines for sustainable Viticulture: Production, processing and packaging of products' as published by the International Organisation of Vine and Wine (OIV).

The production practices on farms and/or cellars of persons joining the scheme are evaluated and audited by the board.

### FUNCTIONS OF THE SCHEME FOR THE INTEGRATED PRODUCTION OF WINE (IPW) ARE:

- to serve as a basis for the application of the principles of integrated production in the growing of grapes and the production of wine;
- to regulate the registration of farms where grapes intended for the production of IP wine are grown, and of cellars in which such wine is produced;
- confirm the correctness of indications relating to integrated production which are used in connection with the sale of such wine;
- to establish confidence in such indications when they are thus used.

### JOINT, VOLUNTARY SEAL FOR WINE OF ORIGIN (WO) AND IPW

A great advantage for South Africa and a world first.

South Africa has a visual guarantee, not only for the integrity of origin and/or vintage year and/or cultivar, but also for sustainable production and traceability up to product level.

The Wine and Spirit Board (Board) currently runs two certification systems: Wine of Origin (WO) and Integrated Production of Wine (IPW). For WO a certification seal has been in existence for many a year, but there was no seal for the much younger IPW system for sustainable, environmentally friendly production. After wide consultation it was decided to make an alternative seal, which covers both WO and IPW, available as from the 2010 harvest year.

The existing WO seal, which certifies origin, vintage year and cultivar, is still available to producers who do not wish to make use of the new seal or who only comply with WO requirements and not IPW requirements. The new seal is an alternative seal, which certifies for both IPW and WO. This means that there is still only be one seal on a container, depending on which aspects are wished to be certified for - only WO or both WO and IPW.

## CERTIFICATION OF ESTATE BRANDY

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

The Scheme is applicable to pot still brandy, brandy and vintage brandy.

## 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.

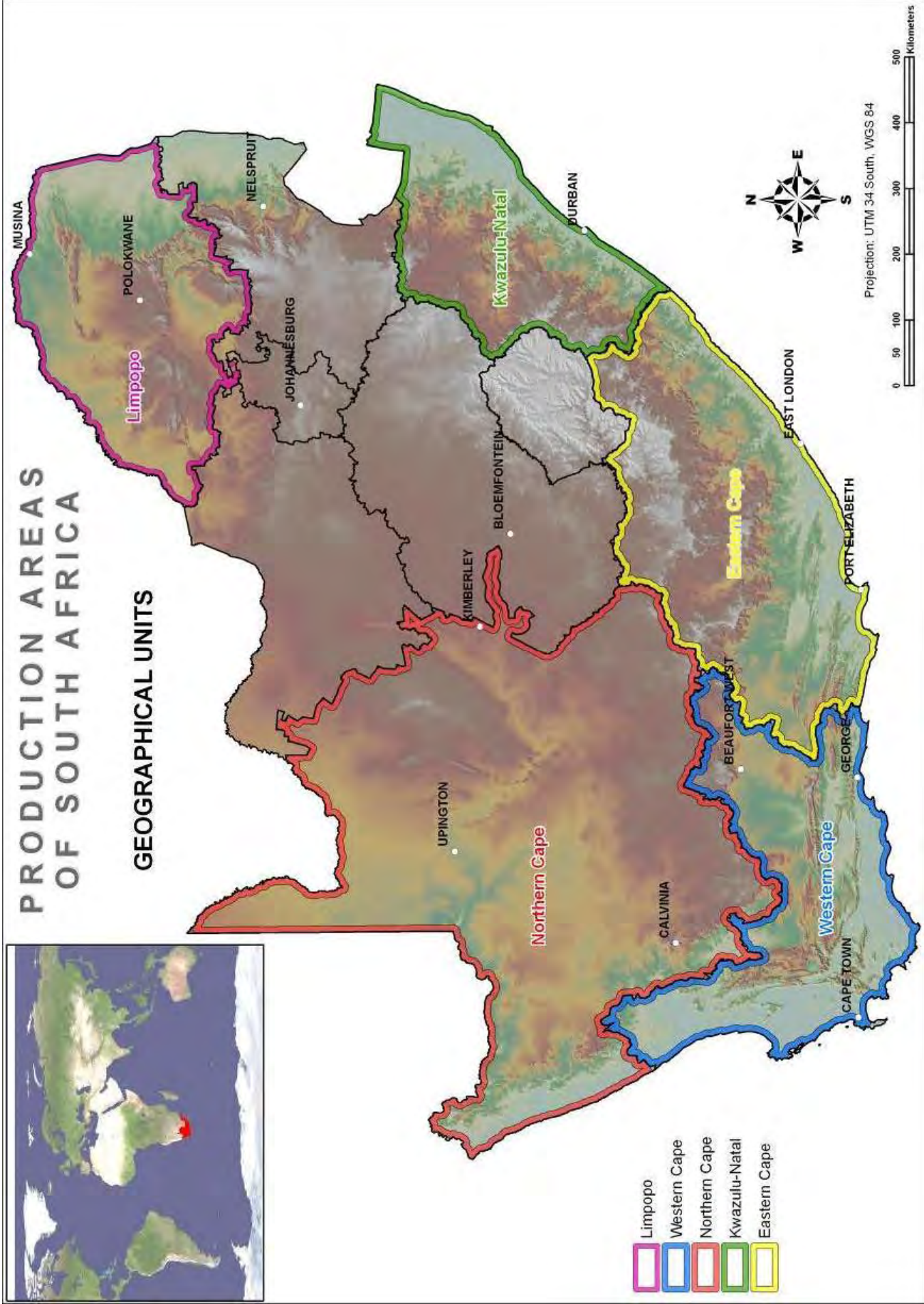


Compulsory information must be clearly distinguished from one another and from other information on the label.

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

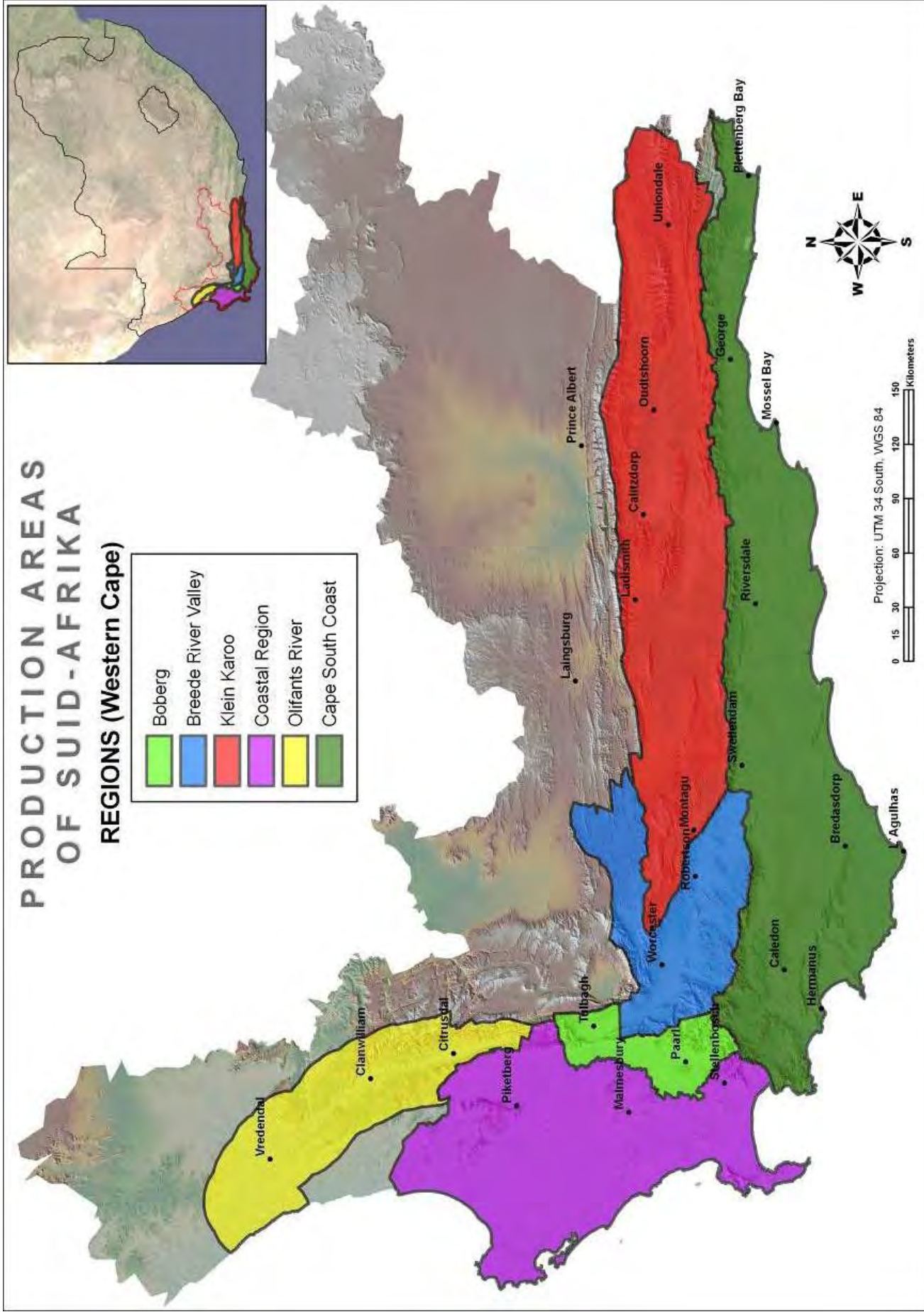
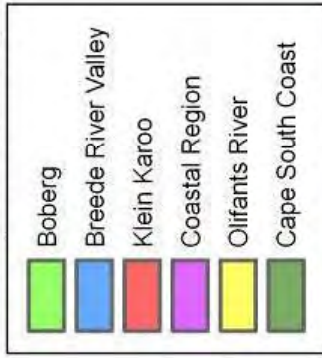
- The name of the area which is defined as ward, district, region or geographical unit.
- Names of grape cultivars.
- The indication of vintage
- The words “estate”, “vineyard”, “origin”, and “vintage”.
- The term “Wine of Origin”.

# WINE OF ORIGIN PRODUCTION AREAS OF SOUTH AFRICA



# PRODUCTION AREAS OF SUID-AFRIKA

## REGIONS (Western Cape)

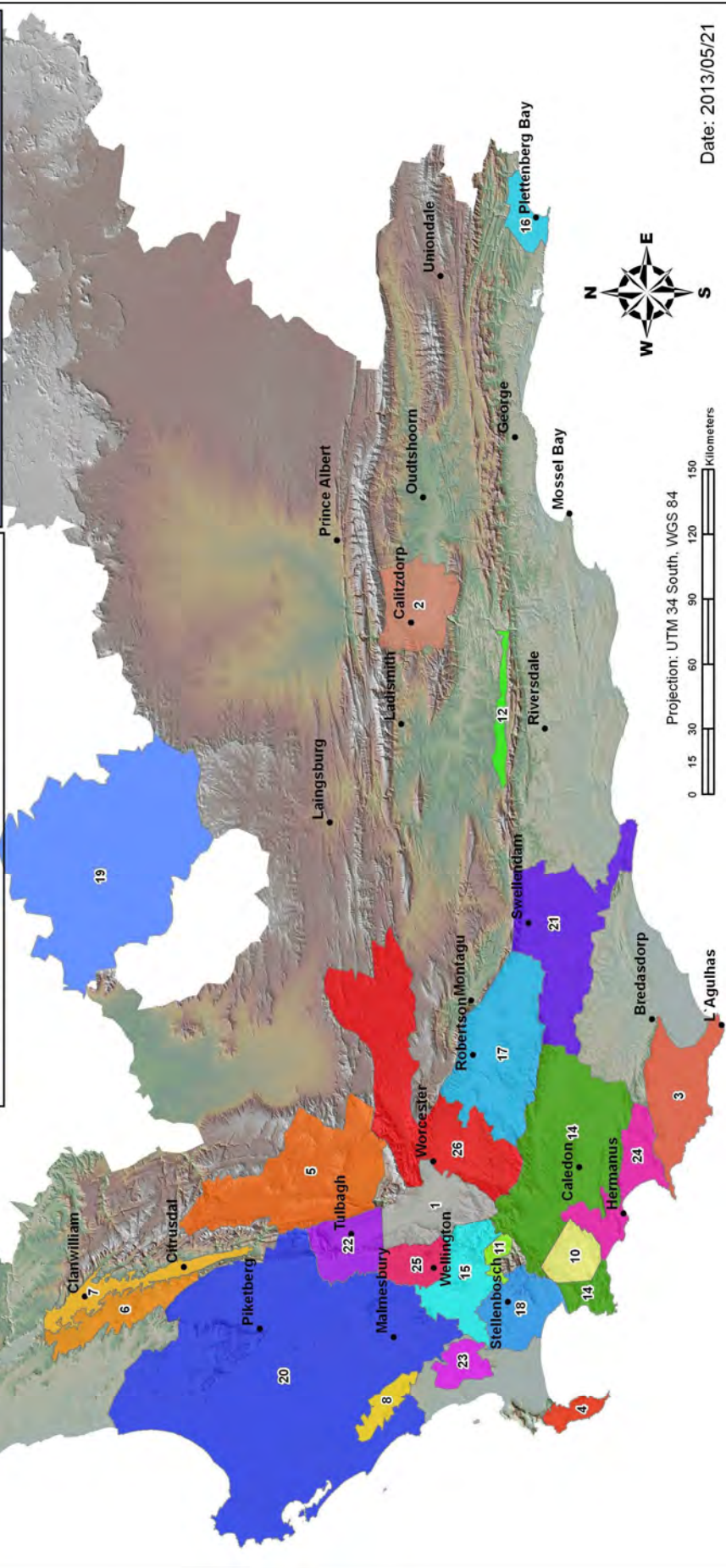
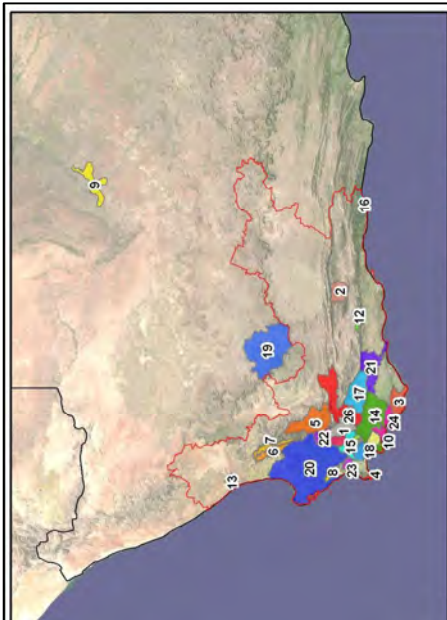




# PRODUCTION AREAS OF SOUTH AFRICA

## DISTRICTS

1. Bredekloof	10. Elgin	19. Sutherland-Karoo
2. Callitzdorp	11. Franschhoek	20. Swartland
3. Cape Agulhas	12. Langeberg-Garcia	21. Swellendam
4. Cape Point	13. Lutzville Valley	22. Tulbagh
5. Ceres Plateau	14. Overberg	23. Tygerberg
6. Citrusdal Mountain	15. Paarl	24. Walker Bay
7. Citrusdal Valley	16. Plettenberg Bay	25. Wellington
8. Darling	17. Robertson	26. Worcester
9. Douglas	18. Stellenbosch	



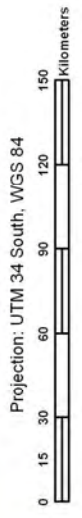
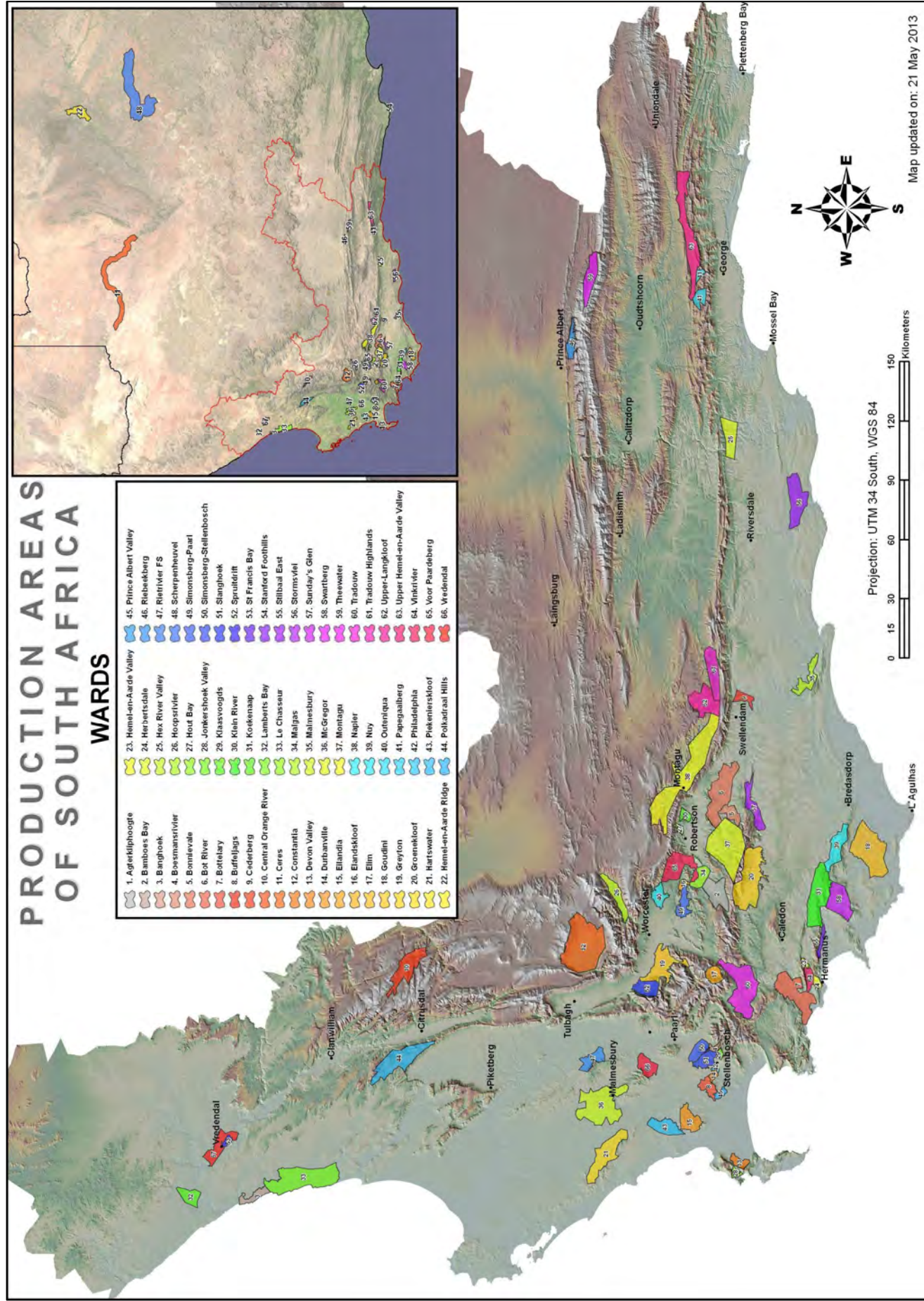
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# PRODUCTION AREAS OF SOUTH AFRICA

## WARDS

1. Aferdijphoogte	23. Hemel-en-Aarde Valley
2. Bamboes Bay	24. Hebertsdale
3. Banghoek	25. Hex River Valley
4. Bosmansrivier	26. Hoopstevier
5. Bonnievale	27. Hout Bay
6. Bot River	28. Jonkershoek Valley
7. Botlekay	29. Klasmogdids
8. Brifelljags	30. Klein River
9. Cederberg	31. Kokkenap
10. Central Orange River	32. Lamberts Bay
11. Ceres	33. Le Chasseur
12. Constantia	34. Maljaga
13. Devon Valley	35. Malmesbury
14. Durbanville	36. McGregor
15. Elandia	37. Montagu
16. Elandsloof	38. Napier
17. Elin	39. Nuy
18. Goudini	40. Outeniqua
19. Greyton	41. Pappaalberg
20. Groenekloof	42. Philadelpha
21. Hartswater	43. Piekensloof
22. Hemel-en-Aarde Ridge	44. Polkadraai Hills
45. Prince Albert Valley	
46. Riebeeckberg	
47. Rietvlei FS	
48. Scherpenheuvel	
49. Simonsberg-Paarl	
50. Simonsberg-Stellenbosch	
51. Slingshoek	
52. Spruldrift	
53. St Francis Bay	
54. Stanford Foothills	
55. Stillbaai East	
56. Stormsvlei	
57. Sunday's Glen	
58. Swartberg	
59. Theewater	
60. Trelouw	
61. Tredouw Highlands	
62. Upper-Langkloof	
63. Upper Hemel-en-Aarde Valley	
64. Vinkivier	
65. Voor Paardeberg	
66. Vredendal	



Projection: UTM 34 South, WGS 84

Map updated on: 21 May 2013