



## Memorandum

Ref: D710-050-3

To: MPI Organic Third Party Agencies, organic wine exporters, organic wine makers, JAS-ANZ, IANZ

Cc: MPI Systems Audit Team, MPI Verification Services, MPI Market Access Coordination  
Organic Winegrowers New Zealand, New Zealand Winegrowers, Organic Exporters Association of New Zealand

From: MPI OOAP

Date: 08 March 2016

Subject: EXPORTING ORGANIC WINE UNDER THE OFFICIAL ORGANIC ASSURANCE PROGRAMME (OOAP)

Please find attached the Organic Wine chapter of the Technical Rules for Organic Production (TR 8A).

Wine produced in accordance with these requirements may only be exported under the OOAP to the European Union, Switzerland and Taiwan.

Please familiarize yourself with the requirements of this chapter and with the associated Organic OMARs:

- EU Organic OMAR (<http://www.mpi.govt.nz/document-vault/698>)
- Switzerland Organic OMAR (<http://www.mpi.govt.nz/document-vault/707>)
- Taiwan Organic OMAR (<http://www.mpi.govt.nz/document-vault/4464>)

These OMARs set out prohibitions and restrictions on organic wine-making practices.

### Exporting organic wine:

The following tables summarize which vintages are eligible for export as organic wine under the OOAP.

#### EU

Vintage	'wine made from organic grapes' (NB These products may not bear the EU organic logo)	Organic wine (TPA confident it meets TR 8A or EU reg 203/2012)	Organic wine (made in accordance with TR 8A)
2012 or earlier	✓	X	X
2013	X	✓	X
2014	X	✓	X
2015 or later	X	X	✓

#### Switzerland

Vintage	'wine made from organic grapes'	Organic wine (TPA confident it meets TR 8A or Swiss Organic Farming Ordinance 910.181)	Organic wine (made in accordance with TR 8A)
2012 or earlier	X	✓	X
2013	X	✓	X
2014	X	✓	X
2015 or later	X	X	✓

#### Taiwan

Vintage	'wine made from organic grapes'	Organic wine (made in accordance with TR 8A)
2013 or earlier	✓	X
2014	✓	X
2015	✓	✓
2016	X	✓

# Official Organic Assurance Programme Technical Rules

## Chapter 8A: Organic Wine

### 8A.1 GENERAL REQUIREMENTS

8A.1.1 The production of organic wine shall be based on the following principles:

- a. Only organic grapes produced in accordance with these rules shall be used to make organic wine.
- b. Processes and oenological practises shall be compliant with New Zealand legislative requirements, the requirements of importing countries and good manufacturing practice.
- c. The use of additives and processing aids shall be kept to a minimum. Only additives and processing aids listed in Table 4.4 may be used where there is an essential oenological need.
- d. Substances and processing methods that might be misleading regarding the true nature of the product must not be used.

8A.1.2 A full description of the wine making operation shall be included in the Organic Management Plan. This description shall show all the facilities used for receiving, processing, packaging, labelling, storing, and transportation. This applies to processing units which undertake the following types of activities:

- a. the preparation and processing of its own grapes or grapes from a third party;
- b. bottling; or,
- c. labelling and/or re-labelling.

8A.1.3 Operators producing organic wine shall establish and update appropriate procedures based on a systematic identification of critical processing steps (such as a HACCP<sup>1</sup> system). These steps shall ensure that the organic wine produced complies with the organic production rules at all times. Operators shall comply with and implement these processing steps, and in particular shall:

- a. take precautionary measures to avoid the risk of contamination by unauthorised substances or products;
- b. ensure that non-organic wine is not placed on the market with an indication referring to the organic production method.

8A.1.4 Where non-organic wines are also prepared or stored in the wine making facility concerned, the operator shall:

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<sup>1</sup> Hazard Analysis and Critical Control Point (HACCP)

- a. carry out operations on organic products continuously until the complete run has been dealt with, separated by place or time from similar operations performed on non-organic products;
- b. store organic products, before and after the operations, separated by place or time from non-organic products;
- c. inform the Third Party Agency (TPA) of, and keep available, an up to date register of all operations and quantities processed;
- d. take the necessary measures to ensure identification of lots and to avoid mixtures or exchanges with non-organic products;

## 8A.2 ADDITIVES AND PROCESSING AIDS

- 8A.2.1 Only additives or processing aids listed in Table 4.4 may be used in organic wine production.
- 8A.2.2 Substances used for making organic wine and any processing practice applied shall respect the principles of good manufacturing practice.
- 8A.2.3 Substances and techniques that reconstitute properties that are lost in the processing and storage of organic wine, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products shall not be used.
- 8A.2.4 Sucrose, concentrated grape must, or rectified concentrated grape must (juice) may be used for enrichment in the pre-fermentation stage of organic wine production. These ingredients must be organic.
- 8A.2.5 The TPA may, with MPI approval, authorise the use of sulphur dioxide up to the maximum content listed in Table 4.4.1, if the exceptional climatic conditions of a given harvest year deteriorate the sanitary status of the organic grapes in a specific geographical area because of severe bacterial attacks or fungal attacks, which oblige winemaker to use more sulphur dioxide than in previous years to obtain a comparable final product.

The operator shall keep documentary evidence of use of this exception.

## 8A.3 CLEANING AND DISINFECTING

- 8A.3.1 Operators must implement suitable cleaning measures, monitor their performance and record the operations. Operations on organic wine may only be carried out after suitable cleaning of the production equipment.
- 8A.3.2 Cleaners, sanitizers and disinfectants on food contact surfaces, must be used in a way that maintains the wines organic integrity. An intervening event must be performed between the use of cleaners, sanitizers and disinfectants and contact with organic wine. This intervening event must be sufficient to prevent residual contamination of the organic wine.

## TABLE 4 - INGREDIENTS, PROCESSING AIDS

### TABLE 4.4 Additives and Processing Aids for the Production of Organic Wine

The following conditions apply to the use of additives and processing aids:

- a) Use in accordance with Section 8A of these Rules and any specific uses / conditions listed below.

- Use only additives and processing aids that are authorised in New Zealand under the Food Standards Code, in a manner consistent with any restrictions laid down in the Food Standards Code.
- Use in accordance with the requirements of the importing country. These requirements are set down in the relevant organic Overseas Market Access Requirements (organic OMAR) for each destination. Where there is any discrepancy between the information in Table 4.4 and the OMAR, the OMAR prevails.

#### 4.4.1 Permitted food additives for organic wine<sup>2</sup>

INS number	Food Additive	Specific Uses / Conditions
342(ii)	Diammonium hydrogen phosphate (also known as diammonium phosphate)	Yeast nutrient.
300	Ascorbic acid	
170	Calcium carbonates	De-acidification.
290	Carbon dioxide	
330	Citric acid	Stabilisation.
	Grape must (juice)	Organic only
	Grape must (juice) – concentrated	Organic only
	Grape must (juice) – rectified concentrate	Organic only To be revised before 1 August 2015
296	Malic acid	
353	Metatartaric acid	Stabilisation
501(ii)	Potassium hydrogen carbonate (also known as potassium bicarbonate)	De-acidification.
	Sugar	Chaptalisation / Enrichment only. Organic only
220 224 228	Sulphur dioxide Potassium metabisulphite Potassium bisulphite	The maximum sulphur dioxide content of wines must not exceed: <ol style="list-style-type: none"> <li>100 milligrams per litre for red wines with a residual sugar level lower than 2 grams per litre;</li> <li>150 milligrams per litre for white and rosé wines with a residual sugar level lower than 2 grams per litre;</li> <li>120 milligrams per litre for red wines containing a maximum of 4 grams per litre of reducing substances;</li> <li>170 milligrams per litre for white and rosé wines containing a maximum of 4 grams per litre of reducing substances;</li> <li>270 milligrams per litre for red, rosé and white wines containing more than 4 grams per litre of reducing substances;</li> <li>370 milligrams per litre exceptionally in certain sweet wine wines;</li> <li>120 milligrams per litre for liqueur wines where the sugar content is less than 5 grams per litre;</li> <li>170 milligrams per litre for liqueur wines where the sugar content is not less than 5 grams per litre;</li> </ol>

<sup>2</sup> Under the Food Standards Code, food additives permitted for use in wine making, may be used as processing aids in wine.

INS number	Food Additive	Specific Uses / Conditions
		i) 155 milligrams per litre for all categories of quality sparkling wines; j) 205 milligrams per litre for other sparkling wines.
181	Tannins	Clarification. Derived from organic raw material, if available.
334	Tartaric acid	Acidification or de-acidification. Only the natural (L) form is approved.

#### 4.4.2 Permitted Processing aids for organic wine

INS number	Processing Aid	Specific Uses / Conditions
	Activated carbon / charcoal	
	Air	For aeration
402	Potassium alginate	
559	Aluminium silicate (Kaolin)	
	Argon	To create an inert atmosphere
558	Bentonite	Clarification, Fining.
	Casein	Clarification, Fining.
	Cellulose	Filtration.
	Cupric citrate	
519	Cupric sulphate	To be revised before 1 August 2015
	Diatomaceous earth	Centrifuging and filtration, Fining.
	Egg whites (albumen)	Clarification, Fining. Derived from organic raw material, if available.
	Gelatine	Clarification, Fining. Derived from organic raw material, if available.
414	Gum Arabic (Acacia gum)	Derived from organic raw material, if available.
	Isinglass	Clarification. Derived from organic raw material, if available.
270	Lactic acid	Acidification
	Lactic acid bacteria / Malolactic bacteria	
1105	Lysozyme (egg white lysozyme)	
941	Nitrogen	Bubbling. To create an inert atmosphere.
	Oak	
	Oxygen	For oxygenation.
	Pectolitic Enzymes	Clarification.
	Perlite	Centrifuging and filtration.
	Plant proteins from wheat or peas	Clarification. Derived from organic raw material, if available.
	Potassium caseinate	Clarification.
336	Potassium tartrates	De-acidification.
551	Silicon dioxide	Clarification, Fining.
	Skim milk	Clarification. Must be organic cow's milk.
	Thiamine (Vitamin B1)	Yeast nutrient.
	Yeast preparations	Derived from organic raw material, if available. Includes: <ul style="list-style-type: none"> <li>• Yeasts for wine production</li> <li>• Autolysed yeast</li> <li>• Inactivated yeast</li> <li>• Organic fresh lees</li> <li>• Preparations from yeast cell walls</li> <li>• Yeast extracts</li> </ul>