

New Zealand Food Safety

Haumaru Kai Aotearoa

This Wine Notice has been revoked. For more information on these changes:

[Changes to wine regulations and notices](#)

REVOKED



Wine (Specifications) Notice 2006

Pursuant to section 120 (1)(a), (c), (g) and (p) of the Wine Act 2003, and to the Wine Regulations 2006, I, Tim Knox, Director (New Zealand Standards), issue the following notice for the purpose of setting specifications in relation to—

- (a) the supply of commodities for making into wine;
- (b) winemaking;
- (c) labelling of grape wine;
- (d) wine standards;
- (e) wine standards management plans; and
- (f) record keeping requirements.

Signed at Wellington this 20th day of December 2006

REVOKED

SIGNED

Tim Knox
Director (New Zealand Standards)
New Zealand Food Safety Authority
(Acting under delegated authority)

Certified in order for signature

SIGNED

Solicitor
Legal Services

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Notice

1 Title

This notice is the Wine (Specifications) Notice 2006.

2 Commencement

This notice comes into force on 22 December 2006.

Part 1 Preliminary Provisions

3 Application

- (1) This notice applies to operators of wine businesses (including makers of wine product where that wine product is covered by a wine standards management plan) and commodity suppliers.
- (2) For the avoidance of doubt, New Zealand food standards set under Part 2A of the Food Act 1981 (New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002) apply pursuant to section 14(2)(e)(i) of the Wine Act 2003.

4 Interpretation

- (1) In this notice, unless the context otherwise requires—

Act means the Wine Act 2003

area of origin means the region or locality, but not the country, where the grapes used to make that wine were grown and excludes—

- (a) producer address; and
- (b) company or business name; and
- (c) trademarks

clean water—

- (a) in relation to water supplied by an independent supplier (including a public or private supplier) means water of a standard administered by the independent supplier under the Health Act 1956 and any regulations made under that Act; or
- (b) in relation to water supplied by the operator solely for the use of the operator (such as bore water, rainwater, surface water, or ground water) means water that complies with the requirements in Schedule 1 to this notice

equipment includes the whole or any part of any machine, fitting, device, instrument, apparatus or article that comes into contact with any wine

essential services includes the provision of process gases, light, ventilation, water and waste management

maintenance compound means in relation to any winemaking place, any substance—

- (a) used for maintaining, repairing, servicing, cleaning or sanitising facilities or equipment; or
- (b) used for treating water; or
- (c) used for pest control

package means any container within which wine intended for trade (including export) is contained or packaged, including bottles, wine casks, cans, cartons and bulk containers

packaging has the same meaning as package.

- (2) Any term or expression that is defined in the Act and the Wine Regulations 2006 and used, but not defined, in this notice has the same meaning as in that Act and Regulations.

Part 2

Statements regarding grape variety, vintage and area of origin

5 Application of this part

This part applies to grape wine that is labelled and in its final package ready for consumption.

6 Requirements for wine label statements

- (1) Where a grape wine label includes a statement regarding a single grape variety, vintage or area of origin, at least 85% of the wine to which the statement refers must be from the stated variety, vintage or area of origin.
- (2) Where a grape wine label includes a statement regarding a blend of grape varieties, vintages or areas of origin, at least 85% of the wine to which the statement refers must be from the stated varieties, vintages or areas of origin.
- (3) Where a grape wine label includes a statement regarding a blend of grape varieties, vintages or areas of origin, these must be presented on the label in descending order from the greatest to the least proportion in the blend.
- (4) Where a grape wine label includes a statement regarding a combination of grape variety, vintage, or area of origin, the combination referred to must be at least 85% of that wine.
- (5) A grape wine label must not include a statement regarding grape variety, vintage or area of origin, if that wine contains a greater percentage of wine from another grape variety, vintage or area of origin that is not referred to by that label.
- (6) Despite the requirements of subclauses (1) to (5), where grape wine is labelled in accordance with the requirements of a particular overseas market, statements regarding variety, vintage or area of origin may be in accordance with any access requirements for overseas markets notified under section 41 of the Act.
- (7) Brandy or other spirit used for the fortification of grape wine may be excluded from the calculations required for subclauses (1), (2) and (4).
- (8) A culture of micro-organisms used in the making of grape wine, up to a maximum of 50ml/L, may be excluded from the calculations required for subclauses (1), (2) and (4).

Part 3

Suitability of commodities

7 Supply of grapes

- (1) Suppliers of grapes used in the production of grape wine must maintain and provide information relating to the status of the grapes when they are presented for making into wine, including:
- (i) source; and
 - (ii) description; and
 - (iii) risk factors (if any).
- (2) The information provided for the purposes of (1) must be accurate and not misleading.

8 Supply and receipt of commodities other than grapes

- (1) Suppliers of commodities other than grapes must ensure those commodities are suitable for making into wine.
- (2) The receiver of commodities other than grapes must make reasonable enquiries to check that the commodities are suitable for making into wine.
- (3) If the supplier and the receiver of commodities other than grapes are the same person or wine business, then subclause (2) doesn't apply. This does not exempt the person or wine business from subclause (1).

**Part 4
Wine processing****9 Application of this part**

This part applies to operators of wine businesses.

10 Places, equipment and essential services

- (1) Any place, equipment or essential service used for the making or storage of wine must not be a source of hazards to wine.
- (2) Any place, equipment or essential service used for the making or storage of wine must be operated in a manner that minimises the introduction of hazards to wine.
- (3) Waste must be stored and disposed of in a manner that minimises the introduction of hazards to wine.

11 Repairs and maintenance

- (1) Any maintenance compound used for repairs and maintenance of places, equipment and essential services must not be a source of hazards to wine.
- (2) All alterations, repairs and maintenance work on places, equipment and essential services must be conducted in a manner that minimises the introduction of hazards to wine.
- (3) Maintenance compounds must be stored, handled and used in a manner that minimises the introduction of hazards to wine.
- (4) All maintenance compounds held and used within the winemaking place must be clearly identified.

12 Control of pests

The presence of pests that could be a source of hazards in and around places and equipment used for the making and storage of wine must be minimised.

13 Cleaning and sanitation

- (1) Winemaking equipment must be adequately cleaned, and where necessary, sanitised.
- (2) Cleaning and sanitation activities must not introduce hazards to wine.

14 Control of winemaking inputs

- (1) Food additives, ingredients and processing aids used for making wine must be clearly identified.
- (2) Food additives, ingredients and processing aids must be stored and handled in a manner that minimises the introduction of hazards to wine.

15 Water

Any water that comes into contact with any wine, or any surfaces (including surfaces of any equipment or packages) that come into contact with wine, must be clean water at the point of contact.

16 Operator obligations relating to other persons

- (1) The operator must take reasonable measures to ensure that all persons in the winemaking places behave in such a manner as necessary to minimise the introduction of hazards to wine.
- (2) The operator must take reasonable measures to ensure that a person (including any visitor or contractor) who is:
 - (i) infected with, or a carrier of, an infectious disease in a communicable form as described in Section A, Part 1, of the First Schedule of the Health Act 1956 and that is likely to be transmitted through wine; or
 - (ii) suffering from acute respiratory infection; or
 - (iii) suffering from boils, sores, infected wounds, or any other condition that cannot be adequately prevented from becoming a source of contamination

does not work in the winemaking place, or enter an area in the winemaking place where he or she may introduce hazards to wine.

17 Recall procedures

- (1) The recall system in a wine standards management plan must include:
 - (i) criteria for deciding when a recall will be initiated; and
 - (ii) how retrieval and disposition of the wine will be managed.
- (2) Wine standards management plans must contain procedures for notifying as soon as possible:
 - (i) the Director-General; and
 - (ii) the recognised wine standards management plan verifier or verifying agency

when wine is recalled from trade because it is not fit, or may not be fit, for intended purpose.

18 Packaging

- (1) Packaging must not be a source of hazards to wine.
- (2) Packaging must be stored and handled in a manner that minimises the introduction of hazards to wine.
- (3) Packaging that is damaged or contaminated in a manner that has the potential to introduce hazards to wine must not be used until the damage or contamination is rectified.

19 Other businesses

If a person other than the operator uses areas inside the physical boundaries defined in the wine standards management plan for any other activity, the wine standards management plan must manage any interfaces with this activity that have the potential to introduce hazards to wine.

Part 5

Documentation and record keeping requirements

20 Document control

Every document or part of a document that forms part of a wine standards management plan must be—

- (a) legible; and
- (b) accurate; and
- (c) dated or marked to identify its version.

21 Documents and records accessibility

Documents and records must be—

- (a) available for immediate inspection by the recognised verifier, wine officers and the Director-General and any other person authorised by the Director-General; or
- (b) if not immediately available for inspection, retrievable within 2 working days or longer period as determined by the recognised verifier, wine officer, Director-General or other person authorised by the Director-General; and
- (c) retained for a period of at least 7 years or other period where provided for in this Notice.

22 Record keeping requirements

- (1) Winemakers must maintain records to demonstrate compliance with the Act, regulations and notices made under the Act for wine and winemaking inputs that enable—
 - (a) individual wines to be separately and clearly identified; and
 - (b) all winemaking inputs, including commodities, to be identified and traced back to the suppliers of those inputs and tracked forward to the wine(s) they were used in; and
 - (c) all wine to be tracked to the next person or company in the supply chain; and
 - (d) compliance with applicable requirements under the New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002 to be demonstrated.
- (2) Grape winemakers must maintain records for wine and winemaking inputs that enable—
 - (a) grapes used to make that wine to be tracked from their vineyard of origin through to sale of the wine; and
 - (b) wine in a particular package to be traced back to the source vineyards of the grapes from which that wine was made; and
 - (c) the truthfulness and accuracy of any label statements on packaged wine regarding grape variety, vintage, area of origin, and country of origin to be determined.

Part 6

Miscellaneous

23 Responsible person

- (1) The operator must identify (either by position or name or designation) the person(s) responsible for the day-to-day management of the wine standards management plan.

- (2) The operator must notify the Director-General in writing within 30 days of any change to the person(s) identified in subclause (1) as responsible for the day-to-day management of the wine standards management plan.
- (3) The operator must notify the Director-General and the verifying agency or person in writing within 30 days where a wine standards management plan is considered to be no longer effective or no longer in use.

24 Operator obligations relating to verification functions

Operators must include provisions in their wine standards management plans that authorise verifiers to have the freedom and access necessary to allow them to carry out verification functions and activities, including—

- (a) having access to all parts of the winemaking place and facilities within the physical boundaries in the wine standards management plan; and
- (b) having access to all documentation, records and information relating to, or comprising, the wine standards management plan; and
- (c) having freedom to examine all things necessary, including the winemaking place, facilities, equipment, amenities, winemaking inputs, packaging and labels, and open any containers, packages and other associated things to inspect their contents; and
- (d) having freedom to identify or mark any packaged wine or wine product, equipment, or associated thing.

Schedule 1

Operator supply of clean water

cl 4(1)

1 Initial Assessment of Water

Winemakers supplying clean water for use within a winemaking place must test each applicable water source to demonstrate it meets the criteria in Table 1.

Table 1 - Testing requirements

Measurement	Criteria
<i>Escherichia coli</i>	Less than 1 in 100mL of sample
Turbidity	Must not exceed 5 NTU

2 Reassessment of water supply

The clean water supply must be tested to demonstrate it meets the criteria in Table 1—

- (a) annually; and
- (b) whenever the winemaker supplies a new source of water for use in the winemaking place; and
- (c) within a month of there being a change to the environment in or around the water source that may affect the water quality.

3 Laboratories

Tests for *E. coli* must be performed at a laboratory accredited in accordance with ISO 17025, recognised by the Ministry of Health to perform testing services on drinking water supplies, or otherwise approved by the Director-General.

Issued under section 120 of the Wine Act 2003.

Date of notification in Gazette: []

This notice is administered in the Ministry of Agriculture and Forestry in the New Zealand Food Safety Authority.

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