



Wine Notice

European Union Wine Overseas Market Access Requirements

Amendment 5

9 February 2024

TITLE

Wine Notice: European Union Wine Overseas Market Access Requirements

COMMENCEMENT

This Wine Notice comes into force on 9 February 2024.

REVOCATION

This Wine Notice revokes and replaces the Wine Notice: European Union Wine Overseas Market Access Requirements, dated 7 December 2023.

ISSUING AUTHORITY

This Wine Notice is issued under section 120(1) of the Wine Act 2003 for the purposes of sections 41(1) and 41(2) of the Wine Act 2003.

Dated at Wellington, 9 February 2024

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(acting under delegated authority of the Director-General)

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Introduction

This introduction is not part of the Wine Notice, but is intended to indicate its general effect.

Purpose

The purpose of this Notice is to notify overseas market access requirements (OMAR) for the export of New Zealand grape wine to the European Union and to specify the manner in which those access requirements must be met.

Background

The Wine Act 2003 (the Act) sets the general requirements in relation to the export of wine. The Act also requires the Director-General to make available access requirements for overseas markets and empowers the Director-General to specify the manner in which those access requirements must be met.

Who should read this Wine Notice?

- (1) This Wine Notice should be read by:
- a) wine businesses that make wine; and
 - b) wine businesses that export wine; and
 - c) recognised agencies and persons.

Why is this important?

- (1) Failure to meet this Notice may result in New Zealand grape wine not being eligible for export.
- (2) A person who fails to comply with the requirements of this Notice may be committing an offence under Part 4 of the Act.

Document History

No.	Version Date	Section Changed	Change(s) Description
0	25 November 2009		
1	6 June 2019	1.4, 1.5, 1.6 deleted, 1.8(6), 1.9, Part 2 deleted	Alignment with European Union criteria and conversion to new format. Clause 1.6 and Part 2 are deleted as geographical indicators are administered under the Geographical Indications (Wines and Spirits) Registration Act 2006.
2	17 December 2021	1.1 1.7	Update to country application to reflect the exit of the United Kingdom from the European Union in 2021. Clause title updated for clarity.
3	30 May 2023	Other information 1.2 1.3 (1)	This section was expanded to include guidance which applies to the whole OMAR. Added Incorporation by reference clause and document list. Removed definitions that aren't applicable to this Notice. Added definitions for "concentrated grape

No.	Version Date	Section Changed	Change(s) Description
			must", "grape must in fermentation", "new wine still in fermentation" and "trade samples".
		1.3 (2)	Amended definition for geographical indication, grape must and official assurance (previously export certificate). Added clarification of other sources of definitions.
		2.1	Amended header to European Union wine categories.
		2.1(1)	Guidance box – clarification for dealcoholized and partially dealcoholized wine.
		2.1 (2)	Guidance box – added reference to European Union regulations in Appendix 1 and information on the New Zealand-European Union Free Trade Agreement.
		2.1 (7) & (8)	Added "new wine still in fermentation, grape must or grape must in fermentation".
		2.2 (3)	New subclause to reference oenological practices referred to in Appendix 1.
		2.2 (4)	New subclause for clarification on European Union eligibility requirements via the electronic certification system.
		2.2 (5)	New subclause for citric acid limit as it applies to all European Union wine categories.
		2.2 (6) c)	Amended total sulphur dioxide level permitted for red wine.
		2.2 (6) d)	Removed red wines from the white and rose subclause.
		2.2 (7)	Amended the volatile acidity limits to apply to all European Union wine categories.
		2.3 (1) & (2)	Added clause for the requirement to test wine to support the generation of the official assurance.
			Added a guidance box for clarification of total acidity methods for the European Union.
		2.4 (1)	Added clarification on who is responsible for testing.
			Added new subclause to clarify the percentage of grape varieties allowed in multi-varietal blends.
		2.6 (1)	Removed subclauses that apply under both New Zealand & European Union legislation into the guidance box.
			Guidance box - updated reference to European Union requirements and added information on the New Zealand-European Union Free Trade Agreement.
		2.7	Added guidance box for exporters of organic wines.
		2.8	Amended header to Official assurances.

No.	Version Date	Section Changed	Change(s) Description
		<p>2.8 (1)</p> <p>2.8 (3)</p> <p>2.8 (4)</p> <p>2.8 (6)</p> <p>2.9</p> <p>Appendix 1</p>	<p>Added subclause for the requirement to have an official assurance.</p> <p>Added subclause to define the eligibility period for packaged and bulk wine.</p> <p>Added subclause regarding the timeframe for applying for an official assurance.</p> <p>Added subclause to support the declaration that alcohol from grapevine origin must be used in liqueur wines.</p> <p>Deleted subclauses relating to items on the official assurance issued by MPI.</p> <p>Guidance box added to clarify onward certification of wines from Great Britain to European Union.</p> <p>Clause updated to reflect current European Union regulations on where an official assurance is not required.</p> <p>Guidance box added to clarify the export of trade samples.</p> <p>Added an appendix to reference authorised oenological practices in the European Union regulations.</p>
4	7 December 2023	<p>2.2 (6)</p> <p>2.6 (2)</p> <p>2.6 (3)</p> <p>2.6 (4)</p> <p>2.6 (5)</p> <p>2.6 (6)</p> <p>2.8 (6)</p>	<p>To clarify that the sugar being tested is for total sugar.</p> <p>This aligns with the test listed in the Wine Notice: Recognised Regencies and Persons.</p> <p>Guidance box added to note the equation used to calculate the total sugar.</p> <p>New subclause to include the European Union regulation requirements for labelling to include a list of ingredients and nutrition declaration.</p> <p>New subclause for the definition of 'produced'.</p> <p>New subclause to refer to the ingredient list in Appendix 2.</p> <p>New subclause to show what the ingredient list must display.</p> <p>New guidance box to clarify other information that may be required in the ingredient list.</p> <p>New subclause to note that the ingredient list maybe provided by electronic means.</p> <p>Guidance box updated to include the reference to the European Union regulation requirements for labelling that include a list of ingredients and nutrition declaration information.</p> <p>New subclause and guidance box to include requirements for the implementation of the ingredient list within</p>

No.	Version Date	Section Changed	Change(s) Description
		Appendix 2	the electronic certification system and on the official assurance. List of ingredients, functional categories, if required and E numbers required for ingredient labelling.
5	9 February 2024	All relevant sections 1.3 2.1 (1) 2.1 (2) 2.6 (1) 2.6 (3) 2.6 (4) 2.6 (8) 2.6 (9) to (10) Appendix 2	General formatting updates for requirement documents. Addition of electronic certification system to the definitions. Amend guidance box to include all sparkling wines. Amend reference to the regulation. New subclause for labelling a single grape variety. New subclause for labelling vintage year. New subclause for product exclusions for the percentage calculation. Amended the subclause for further clarification. New subclauses to raise items previously listed in the guidance box under 2.6 (5). Removal of the functional category 'Clarifying agent'. Ingredients associated with 'Clarifying agent' are included in the 'No functional category' section. Change of functional category 'Gas and Packaging gas' to 'Packaging gas'. Guidance that only 'Packaging gas' need to be listed and not gas used during winemaking. Guidance that ingredients can be in multiple languages on a label.

Other information

The information in italics contained within a border throughout this Notice is for guidance and is not part of the statutory requirements.

This Notice is based on European Union legislation. Any additional requirements of Member States are specifically referenced.

The Wine Act 2003, Wine Regulations 2021 and supplementary notices should be referred to before exporting wine to the European Union as they set general export requirements that apply to wine intended for export.

All requirements in this Notice, other than those applying to Ministry for Primary Industries (MPI) activities, are subject to verification by a MPI recognised verifier.

Rapid Alerts:

- The European Union carries out identity checks and physical examinations on products arriving at the border of a Member State. A standardised response is in place for consignments considered to be in

breach of European Union legislation. The cause of these breaches are typically microbiological or chemical contaminants.

- The Member State notifies the European Commission of the details, and all other Member States are advised via a rapid alert notification. The next 10 consignments from the processing premises in question will be subjected to increased scrutiny at the border.
- The New Zealand experience is that these adverse detections are usually a one-off event.

Part 1: Requirements

1.1 Application

- (1) These requirements apply to the export of New Zealand grape wine to:
- European Union, being Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, the Republic of Ireland (Eire), Romania, Slovakia, Slovenia, Spain, Sweden;
 - French Departments, being Guadeloupe, French Guiana, Martinique, Mayotte, Réunion, St. Pierre et Miquelon;
 - Faroe Islands (Denmark);
 - Canary Islands (Spain);
 - Madeira (Portugal); and
 - Northern Ireland (United Kingdom).

Following the United Kingdom's exit from the European Union in 2021, Northern Ireland remains within the European Union's single market for goods under the Northern Ireland Protocol.

This means that this Notice (including the requirement for an official assurance) applies for wine exported from New Zealand to Northern Ireland.

- (2) References in this Notice to the European Union requirements apply to wine exported to all the countries in subclause (1) unless otherwise stated.

1.2 Incorporation by reference

- (1) The following documents are incorporated by reference, under section 121 of the Act:
- Regulation (EU) No 1308/2013 and Commission Delegated Regulation (EU) 934/2019 which may be obtained from the European Union website at <https://eur-lex.europa.eu>; and
 - International Code of Oenological Practices published by the Organisation of Vine and Wine (OIV) which may be obtained from the OIV website at [International Code of Oenological Practices | OIV](#).

1.3 Definitions

- (1) In this Notice:

Act means the Wine Act 2003.

actual alcoholic strength by volume means the number of volumes of pure alcohol contained at a temperature of 20 °C in 100 volumes of the product at that temperature.

concentrated grape must means un-caramelised grape must obtained by partial dehydration of grape must using an authorised method, other than by direct heat, with:

- a refractometer figure of not less than 50.9 % at 20 °C; and
- an actual alcoholic strength by volume of not more than 1 %.

cuvée means the grape must, the wine or the mixture of grape musts and/or wines with different characteristics, intended for the preparation of a specific type of sparkling wine.

electronic certification system means the electronic programme arranged by the Director-General under section 118A of the Act for the assessment of export eligibility and for the raising, issuing and storing of eligibility statements and export documentation in respect of New Zealand grape wine.

geographical indication has the meaning in the Geographical Indications (Wine and Spirits) Registration Act 2006.

grape must means the liquid product obtained naturally or by physical processes from fresh grapes. An actual alcoholic strength by volume of the grape must of not more than 1 % is permissible.

grape must in fermentation means the product obtained from the fermentation of grape must which has an actual alcoholic strength by volume of more than 1 % but less than three fifths of its total alcoholic strength by volume.

natural alcoholic strength by volume means the total alcoholic strength by volume of a product before any enrichment.

new wine still in fermentation means the product in which the alcoholic fermentation is not yet complete and which is not yet separated from its lees.

official assurance means the VI-1 document (composed of the certificate of compliance with Commission Delegated Regulation (EU) 2018/273 in regard to oenological practices and an analysis report) issued by MPI through the electronic certification system pursuant to section 42 of the Act.

potential alcoholic strength by volume means the number of volumes of pure alcohol at a temperature of 20 °C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at that temperature.

total alcoholic strength by volume means the sum of the actual and potential alcoholic strength by volume.

trade sample means wine that is:

- a) not intended for retail sale; and
- b) is in a bottle that is clearly marked or clearly indicates that it is not for sale.

- (2) Any term defined in the Wine Act 2003 or Wine Regulations 2021 and used but not defined in this Notice has the meaning given in the Wine Act 2003 or Wine Regulations 2021.

Part 2: Market access requirements

2.1 European Union wine categories

- (1) Wine can only be exported to the European Union if it complies with one of the following categories:

- a) Wine;
- b) Sparkling wine;
- c) Quality sparkling wine;
- d) Quality aromatic sparkling wine;
- e) Aerated sparkling wine;
- f) Semi-sparkling wine;
- g) Aerated semi-sparkling wine;
- h) Liqueur wine;
- i) Wine from raisined grapes; or
- j) Wine from overripe grapes.

Dealcoholised and partially dealcoholised wines are not included as specific categories in the European Union Wine OMAR. Depending upon the degree of dealcoholisation, to be exported, the wine must comply with the 'wine' or any of the 'sparkling wine' categories and European Union oenological practices.

- (2) Wine (in subclause (1)a)) must be obtained exclusively from the total or partial alcoholic fermentation of fresh grapes, whether or not crushed, or of grape must. It must have:

- a) an actual alcoholic strength by volume of at least 8.5 %;
- b) a total alcoholic strength by volume of not more than 15.0 %; and
- c) a total acidity content expressed as tartaric acid of at least 3.5 grams per litre (g/L) or 46.6 milliequivalents per litre.

The actual alcoholic strength by volume is decreased from 9.0 % to 8.5 % to align with the general derogation granted to countries listed in Regulation (EU) 1308/2013 Annex VII Appendix I on the basis that this is appropriate in the environmental conditions for the production of New Zealand wine. A copy of this regulation may be obtained from the European Union website at <https://eur-lex.europa.eu>.

On implementation at a future date of the [New Zealand-European Union Free Trade Agreement](#), there will be changes to the permitted actual and total alcoholic strength by volume range.

- (3) Sparkling wine must be obtained from the first or second alcoholic fermentation of fresh grapes, grape must or wine. It must:

- a) release, when the container is opened, carbon dioxide derived exclusively from fermentation;
- b) have an excess pressure, due to carbon dioxide in solution, of at least 3.0 bar when kept at a temperature of 20 °C in closed containers; and
- c) be prepared with cuvées with a total alcoholic strength by volume of at least 8.5 %.

- (4) Quality sparkling wine must be obtained from the first or second alcoholic fermentation of fresh grapes, grape must or wine. It must:

- a) release, when the container is opened, carbon dioxide derived exclusively from fermentation;
- b) have an excess pressure, due to carbon dioxide in solution, of at least 3.5 bar when kept at a temperature of 20 °C in closed containers; and
- c) be prepared with cuvées with a total alcoholic strength by volume of at least 9.0 %.

- (5) Quality aromatic sparkling wine is quality sparkling wine which must be obtained only by making use, when constituting the cuvée, of grape must or grape must in fermentation which are derived from pre-determined grape varieties. It must have:
- an excess pressure, due to carbon dioxide in solution, of at least 3.0 bar when kept at a temperature of 20 °C in closed containers;
 - an actual alcoholic strength by volume of at least 6.0 %; and
 - a total alcoholic strength by volume of at least 10.0 %.
- (6) Aerated sparkling wine must be obtained from wine. It must:
- release, when the container is opened, carbon dioxide derived wholly or partially from an addition of that gas;
 - have an excess pressure, due to carbon dioxide in solution, of at least 3.0 bar when kept at a temperature of 20 °C in closed containers.
- (7) Semi-sparkling wine must be obtained from wine, new wine still in fermentation, grape must or grape must in fermentation. It must:
- have an actual alcoholic strength by volume of at least 7.0 %;
 - have a total alcoholic strength by volume of at least 9.0 %;
 - have an excess pressure, due to endogenous carbon dioxide in solution, of at least 1.0 bar and not more than 2.5 bar when kept at a temperature of 20 °C in closed containers; and
 - be placed in containers of 60 litres or less.
- (8) Aerated semi-sparkling wine must be obtained from wine, new wine still in fermentation, grape must or grape must in fermentation. It must:
- have an actual alcoholic strength by volume of at least 7.0 %;
 - have a total alcoholic strength by volume of at least 9.0 %;
 - have carbon dioxide in solution which has been wholly or partially added;
 - have an excess pressure of at least 1.0 bar and not more than 2.5 bar when kept at a temperature of 20 °C in closed containers; and
 - be placed in containers of 60 litres or less.
- (9) Liqueur wine must be obtained from grape must in fermentation, wine or a combination of both. It must have:
- an actual alcoholic strength by volume of at least 15.0 % and not more than 22.0 %;
 - a total alcoholic strength by volume of at least 17.5 %;
 - an initial natural alcoholic strength by volume of at least 12.0 %; and
 - had the products below added:
 - either individually or in combination;
 - neutral alcohol of vine origin, including distillation of dried grapes, having an actual alcoholic strength by volume of at least 96 %;
 - wine or dried grape distillate with an actual alcoholic strength by volume of at least 52 % and not more than 86 %;
 - together with one or more of the following products, where appropriate:
 - concentrated grape must;
 - a combination of one of the products referred to in subclause (9)d)i) with a grape must in fermentation.
- (10) Wine from raisined grapes must be produced without enrichment, from grapes left in the sun or shade for partial dehydration. It must have:
- a natural alcoholic strength by volume of at least 16.0 % (or 272 g/L of sugar);
 - an actual alcoholic strength by volume of at least 9.0 %; and
 - a total alcoholic strength by volume of at least 16.0 %.

- (11) Wine from overripe grapes must be produced without enrichment. It must have:
- a) a natural alcoholic strength by volume of at least 15.0 %;
 - b) an actual alcoholic strength by volume of at least 12.0 %; and
 - c) a total alcoholic strength by volume of at least 15.0 %.

2.2 Oenological practices

- (1) All categories of wine exported to the European Union must be produced using oenological practices that are authorised by the European Commission.
- (2) Oenological practices may be used prior to authorisation by the European Commission if they have been recommended and published by the International Organisation of Vine and Wine (OIV). In this instance, where a particular oenological practice authorised by the European Commission differs from the OIV version, the former has precedence.
- (3) Authorised oenological practices referred to in subclause (1) are those set out in Appendix 1 of this Notice.
- (4) All wine batches exported to the European Union must have a confirmed European Union eligibility declaration within the electronic certification system that only oenological practices permitted by this Notice have been used. This is in addition to testing outlined in clause 2.3.

[New Zealand Winegrowers](#) provides guidance on European Union-authorised and OIV-recommended oenological practices in its latest [New Zealand Winegrowers International Winemaking Practices Guide](#).

On implementation at a future date of the [New Zealand-European Union Free Trade Agreement](#), the list of authorised oenological practices will be expanded.

- (5) Citric acid content of wine in all European Union wine categories listed in clause 2.1(1) must not be more than 1.0 g/L.
- (6) Total sulphur dioxide content of wine in all European Union wine categories listed must not exceed:
- a) 150 mg/L for red wines with a total sugar content of less than 5.0 g/L;
 - b) 200 mg/L for white and rosé wines with a total sugar content of less than 5.0 g/L;
 - c) 200 mg/L for red wines with a total sugar content of at least 5.0 g/L and less than 35.0 g/L;
 - d) 250 mg/L for white and rosé wines with a total sugar content of at least 5.0 g/L and less than 35.0 g/L;
 - e) 400 mg/L for sweet white wines with a total sugar content of at least 35.0 g/L;
 - f) 150 mg/L for liqueur wines where the total sugar content is less than 5.0 g/L;
 - g) 200 mg/L for liqueur wines where the total sugar content is at least 5.0 g/L;
 - h) 185 mg/L for all categories of quality sparkling wines; or
 - i) 235 mg/L for other sparkling wines.

*Recognised laboratories report total sugar using the following formula:
 $total\ sugar\ (g/L) = fructose\ (g/L) + glucose\ (g/L)$.*

- (7) Volatile acidity content of wine in all European Union wine categories listed in clause 2.1(1) must not be more than:
- a) 18 milliequivalents per litre for white and rosé wines; or
 - b) 20 milliequivalents per litre for red wines.

Volatile acidity levels of 18 and 20 milliequivalents per litre are equal to 1.08 and 1.20 g/L, respectively, when expressed as acetic acid.

2.3 Testing

- (1) Wine in all European Union wine categories listed in clause 2.1(1) must be tested for analytes in subclause (2).
- (2) Testing required for the generation of an official assurance includes:
 - a) actual alcoholic strength by volume;
 - b) total alcoholic strength by volume;
 - c) total acidity;
 - d) total dry extract;
 - e) total sugar (expressed as the sum of glucose and fructose);
 - f) citric acid;
 - g) total sulphur dioxide; and
 - h) volatile acidity.

Total acidity is measured differently in New Zealand compared to the European Union (due to a different pH end-point measurement – New Zealand uses pH 8.2 whereas the European Union uses pH 7.0).

Total acidity testing for the official assurance is carried out using the European Union method.

2.4 Laboratories for testing

- (1) A wine business that exports wine in any of the European Union wine categories listed in clause 2.1(1) must use a laboratory for testing that is:
 - a) recognised by MPI under the Act; and
 - b) is recorded on [European Union List 6](#) - Third countries' competent bodies, designated laboratories and authorised wine producers and processors for drawing up VI-1 documents for wine imports into the European Union.

2.5 Separation and identification of non-European Union eligible wine

- (1) A wine business that makes wine for export in any of the European Union wine categories listed in clause 2.1(1) must ensure the physical separation of European Union-eligible wine from wine that is ineligible for the European Union.
- (2) A wine business that makes wine for export in any of the European Union wine categories listed in clause 2.1(1) must distinguish ineligible wine from European Union-eligible wine.

Where any alleged European Union-eligible wines are indistinguishable from ineligible wines then the former are deemed to be ineligible.

This clause is effective at the point where an irreversible event occurs such as wine being produced using an unapproved oenological practice or if analytes are found by laboratory testing that do not comply with the European Union limits.

Winemaking records may be sufficient to ensure separation during the production cycle but additional means, particularly visual, should be used when the risks of mixing ineligible and eligible wines are higher. Packaged wine should be separated at least by pallet.

2.6 Labelling

- (1) If a wine label includes a statement regarding a single variety of grape wine, at least 85 % of the wine must be from the stated variety.
- (2) If a wine label includes a statement regarding a multi-varietal blend, the wine must be labelled with 100 % of the stated grape varieties and be in descending order from the largest to smallest proportion in the blend.
- (3) If a wine label includes a statement regarding the vintage of the wine, at least 85 % of the wine must be from grapes from the stated vintage year.
- (4) For the purposes of subclauses (1), (2) and (3), the percentage is calculated after deducting the volume of product used for sweetening, expedition liqueur, tirage liqueur and fortification.
- (5) A wine business that exports wine from any of the European Union wine categories listed in clause 2.1(1) that is produced on or after 8 December 2023 must include the following on the label:
 - a) a list of ingredients; and
 - b) a nutrition declaration.
- (6) For the purposes of subclause (5), 'produced' means:
 - a) still wine that has undergone its primary fermentation and achieved the defining characteristics of the relevant European Union wine category listed in clause 2.1(2), (9) to (11) and includes:
 - i) wine that may still be in tanks or barrels and continues to undergo winemaking adjustments after primary fermentation and prior to bottling;
 - ii) non-vintage still wine that is packaged for retail sale or is ready to be exported as a bulk wine.
 - b) sparkling wine that has undergone secondary fermentation and achieved the alcoholic strength and excess pressure as defined in the relevant European Union wine category listed in clause 2.1 (3) to (8).
- (7) For the purposes of subclause (5), the list of ingredients must include all of the ingredients used in the production of the wine as set out in Appendix 2.
- (8) For the purposes of subclause (5), the list of ingredients must:
 - a) be preceded by a heading that contains the word 'Ingredients';
 - b) display any ingredients more than 2 %, by weight of the finished product at the time of use, in descending order;
 - c) display (in no specific order) any ingredient less than 2 % after the ingredients which are more than 2 %;
 - d) include the name of the primary functional category (if applicable) followed by the specific name or E number of the ingredient;
 - e) specify any processing aids that cause allergies or intolerances still present in the finished product.
- (9) For the purposes of subclause (5), exporters may list up to three alternative ingredients when:
 - a) the ingredients listed fall into the functional category of 'acidity regulator' or 'stabilising agent';
 - b) the ingredients listed are similar or mutually suitable based on their function; and
 - c) at least one of those ingredients is present in the final wine.
- (10) For the purposes of subclause (5), the following terms may be displayed in the ingredients list:
 - a) the term 'Grapes' used as a single ingredient which includes fresh grapes and/or grape must;
 - b) the term 'Concentrated grape must' used as a single ingredient which includes 'Concentrated grape must' and/or 'Rectified concentrated grape must';
 - c) the term 'Sulphites' or 'Sulfites' used as a single ingredient which includes the use of 'Potassium bisulphite', 'Potassium metabisulphite' and 'Sulphur dioxide';

- d) the term 'Egg', 'Egg protein', 'Egg product', 'Egg lysozyme' or 'Egg albumin' used as a single ingredient which includes the use of 'Egg albumin' or 'Lysozyme';
 - e) the term 'Milk', 'Milk products', 'Milk casein' or 'Milk protein' used as a single ingredient which includes the use of 'Casein' or 'Potassium caseinates';
 - f) the term 'Bottled in a protective atmosphere' or 'Bottling may happen in a protective atmosphere' may be used in place of argon, carbon dioxide and nitrogen when used as packaging gases;
 - g) the terms 'Tirage liqueur' and 'Expedition liqueur' to include all ingredients that make up the composition of those liqueurs, alone or accompanied, in brackets, by a list of their constituents;
 - h) the term 'Sugar' used as a single ingredient which includes all types of sucrose for enrichment.
- (11) For the purposes of subclause (5), the list of ingredients and nutrition declaration may be provided by electronic means. However, the energy content and any declarations relating to allergens or intolerances must be on the physical label.

For the avoidance of doubt, any wine produced before 8 December 2023 is not required to comply with clause 2.6(5) to (11) above.

The European Union and some Member States have general label requirements for wine.

The European Union's general requirements for labels include the following requirements:

- Directive 2007/45/EC;
- Regulation (EU) No 1308/2013;
- Regulation (EU) No 1169/2011;
- Regulation (EU) 2021/2117;
- Commission Delegated Regulation (EU) 2019/33.

A copy of these documents may be obtained from the European Union website at <https://eur-lex.europa.eu>.

[New Zealand Winegrowers](#) provides guidance on European Union labelling in its latest New Zealand Winegrowers Labelling guide including additional requirements for Member States, if known. New Zealand Winegrowers have also published dedicated guidance on the nutrition and ingredient labelling requirements.

It is the responsibility of the operator, in conjunction with the importer, to determine and comply with the general requirements for labels. Despite this, labels applied by the operator are subject to the truth of labelling and translation requirements of this clause.

For wines bearing a geographical indication, labels may display the name of another geographical unit that is smaller or larger than the area underlying the designation or origin or geographical indication.

On implementation at a future date of the [New Zealand-European Union Free Trade Agreement](#), there will be changes to the rules applying to multi-varietal label claims.

2.7 Organic wines

Exporters of organic wine should refer to the [Organic Export Requirement: European Union Overseas Market Access Requirements](#).

It is the organic wine exporter's responsibility to ensure that organic wine does not leave New Zealand before the Official Organic Assurance (Organic Export Certificate) has been issued.

MPI may not issue any Official Organic Assurance (Organic Export Certificate) for consignments of organic wine that have already left New Zealand.

2.8 Official assurances

- (1) An official assurance is required for wine exported to the European Union in the form of a VI-1 document.
- (2) The full name and address of the consignee in the European Union must be included into the consignment request in the electronic certification system. The words 'To order' in lieu of the consignee details must not be used.
- (3) For batches of wine exported to the European Union, European Union eligibility remains valid up to a maximum of 1 year for packaged wine and a maximum of 3 months for bulk wine from the date the wine became eligible.
- (4) Exporters must include a geographical indication in the wine batch details being registered in the electronic certification system where the geographical indication is also shown on the labels of the wine in the consignment.
- (5) For wines produced on or after 8 December 2023 as outlined in clause 2.6(2), exporters must list the ingredients used in the production of the wine in the wine batch details registered in the electronic certification system.

These details must align with ingredient information on wine labels or e-labels and will populate the official assurance for the consignment. It is recommended that the ingredient list on the label and in the electronic certification system are in the same order.

- (6) A wine business that exports liqueur wine must provide a declaration that the alcohol used for fortification is of grapevine origin.

So long as the wine is European Union eligible, an official assurance is issued via the electronic certification system for each wine in a consignment.

An official assurance will not be issued for wine which does not comply with the requirements of this Notice.

As a reminder, for the onward certification from Great Britain to the European Union and Northern Ireland, an MPI issued European Union official assurance is required by the United Kingdom authorities as the basis to issue their [EU VI-1 pro-forma document](#).

If wine is exported to the European Union from another country (other than New Zealand) then that country will need to supply a VI-1 document. MPI can facilitate this provided the wine is eligible for the European Union at the time the wine was exported from New Zealand.

2.9 Personal and trade samples

- (1) An official assurance is not required for any wines in the European Union wine categories listed in clause 2.1(1) where the wines are:
- a) trade samples originating in and coming from New Zealand in labelled containers of not more than ten litres fitted with a non-reusable closing device and where the total quantity transported, whether or not made up of separate consignments, does not exceed 100 litres;
 - b) personal property of private individuals transferring their normal place of residence from New Zealand to the European Union;
 - c) sent from one private individual to another, not exceeding 30 litres per consignment;
 - d) contained in personal luggage of travellers to not exceed 30 litres per traveller;
 - e) trade samples for trade fairs provided that the products are put up in labelled containers of not more than two litres fitted with a non-reusable closing device;
 - f) for the purpose of scientific and technical experiments subject to a maximum of 100 litres;
 - g) for diplomatic, consular or similar establishments imported as part of their duty-free allowance; or
 - h) held on board international transport as catering supplies.

Trade samples must meet the requirements of this Notice.

If trade samples are intended to be freighted with a consignment that will have an official assurance issued, then those trade samples will require an official assurance.

Please check with the freight forwarder for individual country requirements.

Appendix 1 – European Union Regulations

- (1) Authorised oenological practices are those set out in the European Union regulations listed in the following table. These may be obtained from the European Union website at <https://eur-lex.europa.eu>:

Regulation (EU) No	Requirement - includes
1308/2013	Article 80
	Article 90
	Annex VIII
934/2019	Articles:
	3
	5
	6
	7
	8
	9
	10 points 1, 2, 4
	11
	Annex I Part A Table 1
	Annex I Part A Table 2
	Annex I Part A Appendix:
	1
	3
	4
	5
	6
	7
	8 points 1 to 6
	9
	10
	Annex I Part B Section A point 1
	Annex I Part B Section A point 2 (a) & (b)
	Annex I Part B Section B
	Annex I Part B Section C point 1
	Annex I Part C point 1
	Annex I Part C point 2 (b)
	Annex I Part D point 1 & 2
	Annex I Part D point 4
	Annex II Section A point 1 to 3
	Annex II Section A point 5 to 11
	Annex II Section B point 1
	Annex II Section B point 3
	Annex II Section B point 4(b), (c), (d)

Appendix 2 – List of ingredients

(1) Permitted ingredients and their functional category are listed in the following table:

Functional Category	Ingredient **	E Number
Acidity regulator	Citric acid	E 330
	Lactic acid	E 270
	Malic acid (D,L-; L-)	E 296
	Tartaric acid (L(+)-)	E 334
Preservative and antioxidant	Potassium bisulphite	E 228
	Potassium metabisulphite	E 224
	Sulphur dioxide	E 220
	Sulfur dioxide	E 220
	L ascorbic acid	E 300
	Potassium sorbate	E 202
	Dimethyl dicarbonate (DMDC)	E 242
	Lysozyme	E 1105
Stabilising agent	Carboxymethylcellulose	E 466
	Citric acid	E 330
	Fumaric acid	E 297
	Gum arabic	E 414
	Metatartaric acid	E 353
	Potassium polyaspartate	E 456
	Yeast mannoproteins	
Packaging gas *	Argon	E 938
	Carbon dioxide	E 290
	Nitrogen	E 941
<No functional category to be listed>	Grapes	
	Grape must	
	Concentrated grape must	
	Rectified concentrated grape must	
	Egg	
	Egg albumin	
	Egg lysozyme	
	Egg product	
	Egg protein	
	Casein	
	Potassium caseinates	

Functional Category	Ingredient **	E Number
	Milk	
	Milk casein	
	Milk products	
	Milk protein	
	Sulphites	
	Sulfites	
	Sugar	
	Sucrose	
	Tirage liqueur	
	Expedition liqueur	
	Wheat protein	
	Bottled in a protective atmosphere	
	Bottling may happen in a protective atmosphere	

** Packaging gases are defined in Regulation (EC) No 1333/2008 as gases other than air, introduced into a container before, during or after the filling of that container. Gases used at other stages of wine production do not need to be listed as an ingredient.*

*** These ingredients can be in one or more of the official languages of the European Union. They have been listed in English in this table to reflect the list of ingredients which is available for selection in the electronic certification system.*

A copy of these regulations may be obtained from the European Union website at <https://eur-lex.europa.eu>.