

[^{F1}SCHEDULE 2

Regulation 6(2)

Protected designations of origin

Textual Amendments

- F1** Sch. 2 omitted (N.I.) (31.12.2020) by virtue of [The Agricultural Products, Food and Drink \(Amendment etc.\) \(EU Exit\) Regulations 2020 \(S.I. 2020/1637\)](#), regs. 1(7), **14(10)**

Introductory

1. This Schedule sets out the names, geographical areas and applicable requirements for the purposes of [^{F2}Article 94(2)(h) of Regulation (EU) 2013] for the protected designations of origin, “English” and “Welsh”.

Textual Amendments

- F2** Words in Sch. 2 para. 1 substituted (1.1.2014) by [The Single Common Market Organisation \(Consequential Amendments\) Regulations 2013 \(S.I. 2013/3235\)](#), regs. 1, **13(6)**

Names and geographical areas

2. The geographical area in relation to the protected designation of origin—
- “English” (which applies in respect of wine and quality sparkling wine) is England; and
 - “Welsh” (which applies in respect of wine and quality sparkling wine) is Wales.

Applicable requirements for wine other than quality sparkling wine

- 3.—(1) The applicable requirements for wine other than quality sparkling wine are as follows.
- (2) The wine must come from a batch of wine—
- for which the maximum yield for each hectare of land cultivated with vines for producing the wine was 80 hectolitres;
 - for which the vines were grown at or below 220 metres above sea level;
 - that has been organoleptically tested to be free from taints; and
 - that meets the standards set out in the following table.

Standards for wine other than quality sparkling wine (PDOs)

<i>Factor</i>	<i>Standard to be met</i>
Natural alcohol	A minimum of 6% before enrichment.
Actual alcoholic strength	8.5% in the case of wine having a natural alcoholic strength of less than 10%.
Total alcoholic strength	A minimum of 9%.
Total acidity	A minimum of 4 grams per litre expressed as tartaric acid.
Volatile acidity	In the case of grape must in fermentation, a maximum of 18 milliequivalents per litre;

Changes to legislation: There are currently no known outstanding effects for the
The Wine Regulations 2011, SCHEDULE 2. (See end of Document for details)

<i>Factor</i>	<i>Standard to be met</i>
Total sulphur dioxide	In the case of white and rosé wine, a maximum of 18 milliequivalents per litre;
	In the case of red wine, a maximum of 20 milliequivalents per litre.
	In the case of wine with more than 45 grams per litre of residual sugar, a maximum of 300 milligrams per litre;
	In the case of red wine with less than 45 grams per litre but not less than 5 grams per litre of residual sugar, a maximum of 200 milligrams per litre;
	In the case of white or rosé wine with less than 45 grams per litre, but not less than 5 grams per litre of residual sugar, a maximum of 250 milligrams per litre;
Free sulphur dioxide	In the case of red wine with less than 5 grams per litre of residual sugar, a maximum of 150 milligrams per litre;
	In the case of white or rosé wine with less than 5 grams per litre of residual sugar, a maximum of 200 milligrams per litre.
	In the case of a dry wine, a maximum of 45 milligrams per litre;
Copper	In the case of any other wine, a maximum of 60 milligrams per litre.
	A maximum of 0.5 milligrams per litre.
Iron	A maximum of 8 milligrams per litre.
Sterility	There must be no indication of yeasts or bacteria likely to cause spoilage.
Protein stability	The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

Applicable requirements for quality sparkling wine

- 4.—(1) The applicable requirements for quality sparkling wine are as follows.
- (2) The wine must come from a batch of wine—
- (a) for which the maximum yield for each hectare of land cultivated with vines for producing the wine was 80 hectolitres;
 - (b) that is produced in the protected designation of origin from vines of any of the following varieties—

- (i) Chardonnay;
 - (ii) Pinot Noir;
 - (iii) Pinot Noir Précoce;
 - (iv) Pinot Meunier;
 - (v) Pinot Blanc;
 - (vi) Pinot Gris;
- (c) that—
- (i) is produced from cuveés with a total alcoholic strength of 9% or more by volume;
 - (ii) has been obtained by first or second alcoholic fermentation of fresh grapes, grape must or wine;
 - (iii) has been subject to secondary fermentation in the bottle;
 - (iv) has had a minimum of nine months of uninterrupted secondary fermentation within the same undertaking on the yeast lees, which have subsequently been removed by disgorgement;
 - (v) when the container is opened, releases carbon dioxide derived exclusively from fermentation; and
 - (vi) has been organoleptically tested to be free from taints and other faults; and
- (d) that meets the standards set out in the following table.

Standards for quality sparkling wine (PDOs)

<i>Factor</i>	<i>Standard to be met</i>
Natural alcohol	A minimum of 6% before enrichment of the must.
Actual alcoholic strength	A minimum of 10%.
Total acidity	A minimum of 4 grams per litre expressed as tartaric acid.
Volatile acidity	A maximum of 18 milliequivalents per litre;
Total sulphur dioxide	A maximum of 185 milligrams per litre.
Copper	A maximum of 0.5 milligrams per litre.
Iron	A maximum of 8 milligrams per litre.
Chill stability	There must be no crystal deposits when the wine is held at 2°C for 36 hours.
Pressure	The wine must be at a pressure of not less than 3.5 bars when measured at 20°C, but this requirement does not apply when it is in 25 centilitre bottles.]

Changes to legislation:

There are currently no known outstanding effects for the The Wine Regulations 2011,
SCHEDULE 2.