

SCHEDULE 5

Regulation 17

ANALYTICAL TEST FOR QUALITY WINES PSR

The analytical test to which any wine in respect of which its producer has requested the designation “quality wine psr” shall (subject to numbered paragraph 5 below) comprise measurement of each factor specified in the heading to a numbered paragraph of this Schedule, and the standard (if any) required to be met in relation to that factor in order for the wine to be so designated is that specified in the remainder of that paragraph.

Alcoholic Strength

1. A minimum of 5.5% alcoholic strength for wines having a natural alcoholic strength of not less than 10%.

A minimum of 8.5% alcoholic strength for other wines.

Total Dry Extract (obtained by densimetry)

2. A minimum of 15 g/l.

Reducing Sugars

3. No standard required to be met.

Total Acidity

4. A minimum of 5 g/l expressed as tartaric acid.

Volatile Acidity

5. A maximum volatile acid content as described in point B, paragraph 1(a), (b) or (c), of Annex V to Regulation 1493/1999, as read with Article 20 of, and Annex XIII to, Regulation 1622/2000.

pH

6. No standard required to be met.

Free Sulphur Dioxide

7. Where effective oenological techniques are used to ensure the stability of the wine, no minimum, and otherwise 15 mg/l.

A maximum of 45 mg/l for dry wines as defined in Article 14(7) of Commission Regulation (EEC) No. 3201/90, as amended.

A maximum of 60 mg/l for other wines.

Changes to legislation: There are outstanding changes not yet made by the legislation.gov.uk editorial team to The Common Agricultural Policy (Wine) (England and Northern Ireland) Regulations 2001. Any changes that have already been made by the team appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

Total Sulphur Dioxide

8. A maximum as defined in point A, paragraphs 1 and 2(a) and (b), of Annex V to Regulation 1493/1999.

Copper

9. A maximum of 0.5 mg/l.

Iron

10. A maximum of 8 mg/l.

Sterility

11. There must be no indication of yeasts or bacteria liable to cause spoilage of the wine.

Protein Stability

12. The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

Changes to legislation:

There are outstanding changes not yet made by the legislation.gov.uk editorial team to The Common Agricultural Policy (Wine) (England and Northern Ireland) Regulations 2001. Any changes that have already been made by the team appear in the content and are referenced with annotations.

[View outstanding changes](#)

Changes and effects yet to be applied to :

- Sch 5 am by [S.I. 2003/114 reg 2\(m\)\(n\)](#)
- Regulations revoked by [S.I. 2009/386 reg. 17\(a\)](#)

Changes and effects yet to be applied to the whole Instrument associated Parts and Chapters:

Whole provisions yet to be inserted into this Instrument (including any effects on those provisions):

- schs 56 rev in pt by [S.I. 2007/1943 reg 2](#)
- Schs 67 added by [S.I. 2004/1046 reg 2\(h\)Sch 3](#)
- Sch 7 subst by [S.I. 2005/2992 reg 2\(1\)\(8\)Sch 3](#)
- regs 6A6B added by [S.I. 2003/114 reg 2\(d\)](#)