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WITHDRAWAL

January 2016

Wine

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Janvier 2016

Vin

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WINE

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Withdrawn/Retirée

WINE

Prepared by the
Canadian General Standards Board **CGSB**

Approved by the
Standards Council of Canada



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Wine

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National Standard of Canada

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CANADIAN GENERAL STANDARDS BOARD

Introduction to the CGSB Standard for Wine

The CGSB Committee on wine has developed this standard for wine. The CGSB Committee on wine represents wine industry stakeholders, from the smallest to the largest wineries, grape growers in British Columbia, Ontario, Quebec, and Nova Scotia, provincial and federal government agencies, as well as consumers. This committee has been working together over several years and has approved this standard on the basis of consensus. The standard establishes a broad set of definitions and quality standards for wine which supplement existing mandatory government regulations in Canada.

Recent initiatives in Ontario and British Columbia that established regional quality control systems under the VQA banner (Vintners Quality Alliance) have clearly defined one segment of the Canadian wine market. These initiatives have enabled wineries to identify certain categories of wine to consumers, which has provided for greater consumer awareness of the quality of Canadian wines.

The establishment of a national standard for wines builds on the VQA, and includes quality parameters for wines not covered under the VQA to allow both wine producers and consumers to better differentiate between the various types of wines produced in Canada. This standard is expected to support internal and foreign trade agreements by facilitating trade in wine and improving the marketability of Canadian wines.

This standard was developed taking into account the mandatory requirements of existing provincial and federal regulations for wine. Also taken into account were existing international standards to the extent that they are applicable to the Canadian wine industry. Quality standards in the United States, the European Union and Australia were used as benchmarks in the development of this Canadian wine standard in an effort to work towards harmonization with international standards.

This standard is intended to be responsive to industry needs and will continue to evolve in response to new technology, new trade agreements, changes in market demands and development of new products.

Although the standard is at present voluntary, it is expected that it will be adopted as an operating policy by the government agencies responsible for trade in wine in Canada and incorporated into existing wine regulations.

CANADIAN GENERAL STANDARDS BOARD

WINE

1. SCOPE

- 1.1 This standard provides terminology, defines Canadian viticultural areas (geographical indications), prescribes certain oenological practices, and specifies technical and labelling requirements for wine.
- 1.2 This standard's mandatory requirements are expressed using the auxiliary verbs "shall" or "must"; its optional or permissive requirements are expressed using the auxiliary verb "may"; its recommendatory clauses use the words "should" or "it is recommended that."
- 1.3 This standard may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this standard has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any applicable regulatory requirements prior to its use.

2. REFERENCED PUBLICATIONS

- 2.1 The following publications are referenced in this standard:
- 2.1.1 Health Canada and Agriculture and Agri-Food Canada
Food and Drugs Act and Regulations.
- 2.1.2 Industry Canada and Agriculture and Agri-Food Canada
Consumer Packaging and Labelling Act and Regulations
Trade-marks Act.
- 2.1.3 Revenue Canada
Excise Tax Act.
- 2.1.4 Association of Official Analytical Chemists (AOAC)
Applicable Methods.
- 2.1.5 Nova Scotia Department of Agriculture and Marketing Climatic Zones Map, Agroclimatic Atlas.
- 2.2 A reference to a regulation is always to the latest issue. A dated reference is to the issue specified. An undated reference is to the latest issue, unless otherwise specified by the authority applying this standard. The sources are given in the Notes section.

3. TERMINOLOGY

The following terminology applies throughout this standard:

Alcohol — Ethyl alcohol, $C_2H_5 \cdot OH$.

Alcoholic Strengths:

Actual Alcohol by Volume — The number of volumes of pure alcohol contained at a temperature of 20°C in 100 volumes of the product at that temperature.

Potential Alcohol by Volume — 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.

Natural Alcoholic Strength by Volume — The total alcoholic strength by volume of a product before any enrichment.

Total Alcoholic Strength by Volume — The sum of the actual and potential alcohol.

Blending — The process of combining two or more wines prior to finishing and bottling.

Chaptalization — The enrichment of grape product with sugar prior to or during fermentation.

Domestic Wine — A wine produced in Canada in accordance with this standard, derived entirely from grapes grown, or from grape products produced from grapes grown, in Canada.

Note: The term is to be applied only as specified in par. 5.1.

Fermentation — A bio-chemical process that converts sugar to ethyl alcohol and other by-products.

Finish — The necessary treatments required to prepare a wine for packaging.

Fortification — The addition of alcohol, brandy, or fruit spirit to a wine.

Geographical Indication — An indication that identifies a wine as originating in a country, or a region or a locality of that country, where a quality, a reputation, or other characteristic of the wine is essentially attributable to its geographical origin.

Grape Concentrate for Wine-making — Uncaramelized grape juice obtained by partial dehydration of grape juice carried out by any recognized method in such a way that the figure indicated by a refractometer at a temperature of 20°C is not less than 45° Brix, and the actual alcohol is not more than 1% by volume.

Note: Throughout this standard, the term "grape concentrate" is intended to refer to "grape concentrate for wine-making."

Grape Juice for Wine-making — The fermentable liquid product obtained by appropriate treatment rendering it fit for consumption as it is, with an actual alcohol of not more than 1% by volume, and obtained

a. from fresh grapes or from grape must; or

b. by reconstitution of concentrated grape must or concentrated grape juice.

Note: Throughout this standard, the term "grape juice" is intended to refer to "grape juice for wine-making."

Grape Must — The liquid product obtained by crushing fresh grapes, and with an actual alcohol of not more than 1% by volume.

Grape Product — Grape concentrate, grape juice, grape must, or wine.

Process — Physical, chemical or bio-chemical oenological practices and treatments that are recognized as acceptable in the production and packaging of wine.

Recognized Responsible Authority — An institution, agency, organization or committee recognized by a federal or provincial government as having responsibility for the establishment and enforcement of standards for the production and marketing of wine.

Sweet Reserve — Single-strength grape juice that is added to wine as sweetener.

Varietal Wine — Wine that is derived from grapes of the variety or varieties identified.

Vintage-dated Wine — Wine that is derived from grapes grown in an identified crop year.

Viticultural Area — See Table 1.

Wine — An alcoholic beverage produced by the complete or partial alcoholic fermentation of fresh grapes, or of products derived solely from fresh grapes or both.

4. WINE WITH GEOGRAPHICAL INDICATIONS

4.1 Canadian Wine — A wine shall be entitled to be labelled "Product of Canada" if not less than 75% of the wine is derived from grapes grown, or from grape products produced from grapes grown, in Canada. The Canadian portion of the wine must be grown, fermented, processed, blended and finished in Canada.

A Canadian wine may be further qualified by the name of a province or of a viticultural area provided that it meets the requirements of par. 4.1.1 or 4.1.2.

4.1.1 Provincial Indication

4.1.1.1 A provincial indication shall be the name of a province within the political boundaries of Canada.

4.1.1.2 A Canadian wine as defined in par. 4.1 shall be entitled to a provincial indication if not less than 75% of its content is derived from grapes grown, or from grape products produced from grapes grown, in the province named. In addition, the wine shall be derived entirely from grapes grown, or from grape products produced from grapes grown, in Canada. The wine shall be fermented, processed, blended and finished in Canada, and shall meet the requirements of the recognized responsible authorities in the province named.

4.1.2 Canadian Viticultural Areas

4.1.2.1 A viticultural area is the geographical indication for a grape-producing area within the political boundaries of a province of Canada, as defined in Table 1.

4.1.2.2 A Canadian wine as defined in par. 4.1 shall be entitled to a viticultural area designation if at least 75% of its content is derived from grapes grown, or from grape products produced from grapes grown, in the named viticultural area. Notwithstanding the foregoing, the wine shall be derived entirely from grapes grown, or from grape products produced from grapes grown, in the province where the viticultural area is located. The wine shall be fermented, processed, blended and finished in Canada, and shall meet the requirements of the recognized responsible authorities in the province concerned.

4.1.2.3 The viticultural area indicated on the bottle label shall denote the origin of the grapes, not the location of the processing facility.

4.1.3 **Vineyard Designation** — When a vineyard is designated on the label, the wine shall be derived entirely from grapes grown within the designated vineyard which is located within a viticultural area listed in Table 1. The viticultural area shall also be stated on the bottle label, and the wine shall meet the requirements of the recognized responsible authorities of the declared viticultural area.

4.1.4 **Estate-bottled Wine** — Estate-bottled wine shall be derived entirely from grapes grown on land controlled by the bottling winery, provided that:

1. the bottling winery harvested and crushed the grapes, fermented the resulting must, finished, aged, and bottled the wine; and
2. the finished wine at no time left the winery prior to being bottled.

Note: "Land controlled by" means that property on which the bottling winery has a legal right to perform, and does perform, all acts common to viticulture. If legal right is established under the terms of a lease or similar agreement, the lease or agreement must be of at least three years duration. Grapes grown by the members of a co-operative bottling winery shall be considered to have been grown on land controlled by the bottling winery.

TABLE 1

Viticultural Areas of Canada

BRITISH COLUMBIA	Land within the political boundaries of the Province of British Columbia.
Okanagan Valley	Land within the watershed of the Okanagan River basin.
Similkameen Valley	Land within the watershed of the Similkameen River basin.
Fraser Valley	Land within the watershed of the Fraser River basin, south and west of the town of Hope and north of the 49 th parallel.
Vancouver Island	Land within the geographical limits of Vancouver Island and neighbouring islands, bounded by the waters of the Pacific Ocean, west of British Columbia's mainland coast, north of the Canada/USA border and south of the 50 th parallel.
ONTARIO	Land within the political boundaries of the Province of Ontario.
Peelee Island	Land within the geographical limits of Peelee Island, bounded by the waters of Lake Erie.
Lake Erie North Shore	Land within the boundaries of Essex, Kent, and Elgin Counties, except for that part of Kent County north of the Thames River.
Niagara Peninsula	Land bounded by Lake Ontario on the north, the Niagara River on the east, the Welland River on the south, and Highways 56 and 20 on the west.

TABLE 1—Continued

NOVA SCOTIA	Land within the political boundaries of the Province of Nova Scotia.
Annapolis Valley	From Annapolis Royal-Lequille, Annapolis County, throughout selected areas in Kings County along the south side of the North Mountain range and north side of the South Mountain, into Hants County from Falmouth to Upper Falmouth, and east along the tidal waters to Belmont, Hants County. This region is within the Climatic Zones 1B and 2B, Climatic Zones Map, Agroclimatic Atlas, 1984, Nova Scotia Department of Agriculture and Marketing.
Northumberland Strait	Along the Northumberland Strait from North Shore Malagash, Cumberland County; Tatamagouche-Balfron, Colchester County; River John-Cape John to Merigomish-Ponds area, Pictou County. This region is within the Climatic Zone 1A, Climatic Zones Map, Agroclimatic Atlas, 1984, Nova Scotia Department of Agriculture and Marketing.

4.2 Imported Wine

- 4.2.1 An imported wine shall be entitled to a geographical indication if at least 75% of the wine is derived from grapes grown, or grape products produced from grapes grown, in the area indicated by the geographical indication and the wine conforms to the laws and regulations governing the composition, method of production, and designation of wines available for consumption within the country of origin, provided that it also meets all applicable Canadian regulations.
- 4.2.2 An imported wine shall be labelled "Product of (Name of country of origin)" in addition to any other geographical indications to which it may be entitled.

5. WINES WITHOUT GEOGRAPHICAL INDICATION

- 5.1 Wines that are processed or finished and packaged in Canada but do not meet the criteria of par. 4.1 or 4.2 shall be labelled "Cellared by (Name of the winery), (Winery location), Canada, from (imported and/or domestic) wines." "Imported" is to be used if all the wine is imported. "Domestic" is to be used if all the wine is domestic. "Imported and domestic" or "Domestic and imported" is to be used if the wine contains both, with the majority content named first.

6. CATEGORIES OF WINE (ALCOHOL CONTENT)

- 6.1 Throughout this standard, all requirements are intended to apply, and the results of all determinations shall be expressed, at Standard Temperature and Pressure (STP), i.e. 20°C and 101 kPa, unless otherwise specified.
- 6.2 The categories of wine, and the permissible limits of alcohol in each category, are shown in Table 2 below. When tested in accordance with section 10, the alcohol content of a wine shall not exceed the limits specified for its category. The maximum and minimum values shown are absolute, and are not subject to modification to allow for test variation.

TABLE 2
Limits of Actual Alcohol

	Category of Wine	% Alcohol by Volume at 20°C
1	Table Wine, Wine	not less than 8.5 not more than 14.9
1a	Light Table Wine, Light Wine	not less than 6.5 less than 8.5
2	Crackling Wine	not less than 8.5 not more than 14.9
2a	Crackling Light Wine	not less than 6.5 less than 8.5
3	Sparkling Wine	not less than 8.5 not more than 14.9
3a	Sparkling Light Wine	not less than 6.5 less than 8.5

TABLE 2—Continued

4	Fortified Wine, Liqueur Wine	more than 14.9 not more than 20.0
5	Icewine	not less than 8.5 not more than 14.9
6	Vermouth	not less than 8.5 not more than 20.0
7	Flavoured Wine, Wine Cocktail, Aperitif Wine	not less than 8.5 not more than 20.0
7a	Light Flavoured Wine, Light Wine Cocktail, Light Aperitif Wine	not less than 6.5 less than 8.5

7. CATEGORIES OF WINE (DEFINITIONS)

- 7.1 All categories of wine shall be produced from the complete or partial alcoholic fermentation of fresh grapes, or of products derived solely from fresh grapes, or both.
- 7.2 All categories of wine listed below shall contain only such additions and be subject only to such processes as are permitted in the Food and Drugs Act and Regulations.
- 7.3 **Wine or Table Wine (*vin de table*)** shall be the product obtained by the complete or partial alcoholic fermentation of fresh grapes, or of products derived solely from fresh grapes, or both.
- 7.4 **Crackling Wine (*vin pétillant*)** shall be a wine that derives its effervescence either from a primary or secondary fermentation in a closed vessel or by the addition of carbon dioxide gas. The total carbon dioxide gas pressure shall be greater than 120 and not greater than 300 kPa at a temperature of 10°C.
- 7.5 **Sparkling Wine (*vin mousseux*)** shall be a wine that derives its effervescence either from a primary or secondary fermentation in a closed vessel or by the addition of carbon dioxide gas. The total carbon dioxide gas pressure shall be greater than 300 kPa at a temperature of 10°C.
- A sparkling wine made in Canada that derives its effervescence solely from a secondary fermentation in a closed vessel, which has the aroma, taste, and characteristics of a wine derived from this process, may be designated by the name Canadian Champagne. In addition, the method of production used shall be designated on the label as specified in par. 8.5 and as defined in Oenological Practices, section 9.
- 7.6 **Fortified Wine (*vin viné or fortifié*)** shall have an actual alcohol of more than 14.9% and not more than 20.0% by volume and shall be made by adding to wine or grape products in fermentation brandy, fruit spirit or alcohol derived from alcoholic fermentation of a food source and distilled to not less than 94% alcohol by volume.
- 7.7 **Liqueur Wine (*vin de liqueur*)** shall be a wine having an actual alcohol of more than 14.9% and not more than 20.0% by volume, derived solely from the alcoholic fermentation of grape products.
- A liqueur wine may be further designated as natural.
- Note: The use of the terms Liqueur Wine and natural is subject to the approval of the Food Division of Agriculture and Agri-Food Canada.*
- 7.8 **Icewine (*vin de glace*)** shall be a wine produced entirely from grapes harvested and pressed in a continuous process while the air temperature is -8°C or lower. After pressing, the resulting juice shall achieve an average of at least 32° Brix (132° Oechsle), when measured after transfer to the fermentation vessel. The residual sugar and the actual alcohol shall result exclusively from the natural sugar of the grapes.
- 7.9 **Vermouth** shall be a wine or a fortified wine to which has been added bitters, aromatics, or other botanical substances or flavouring preparation.
- 7.10 **Flavoured Wine (*vin aromatisé*), Wine Cocktail (*cocktail au vin*), Aperitif Wine (*vin apéritif*)** shall be a wine or a fortified wine to which has been added herbs, spices, fruit juices, other botanical substances, or a flavouring preparation.

- 7.11 **Light Wine (*vin léger*)** shall be a table, crackling, sparkling, flavoured, cocktail, or aperitif wine whose alcohol content is not less than 6.5% and less than 8.5%.

8. LABELLING REQUIREMENTS

8.1 General

- 8.1.1 All wine shall meet the packaging and labelling requirements for alcoholic beverages and other relevant requirements under the Food and Drugs Act and Regulations and the Consumer Packaging and Labelling Act and Regulations.
- 8.1.2 Wine bearing quality-related information such as the names of grape varieties, vintage year, estate bottled, etc., shall, if requested, be accompanied by a certificate issued by a duly authorized official in the country or region of origin certifying that the wine is of the origin, vintage, variety, etc., shown on the label.
- 8.1.3 When descriptors or terminology used in this standard appear on a label, their use on the label shall conform to the definitions of those descriptors or terminology given in this standard.

8.2 Varietal Wines

- 8.2.1 Only the names of those grape varieties listed in Appendix A may be indicated on the label of a Canadian wine that meets the requirements of par. 4.1.
- 8.2.2 The name of a variety of grape may be employed as the type designation of a wine when at least 75% of the wine is made from the named individual grape variety.
- 8.2.3 In the case of dual-variety wines, if the varieties are indicated, both shall be identified; at least 85% of the wine shall be made from the two varieties named, the second being at least 15% of the total.
- 8.2.4 In the case of triple-variety wines, if the varieties are indicated, all three shall be identified; at least 85% of the wine shall be made from the three varieties named, the second being at least 15% and the third at least 5% of the total; the amount of the least of the declared varieties shall not be less than the total of the undeclared varieties.
- 8.2.5 In the case of departure from the foregoing, all the varieties included in the wine shall be shown, and the percentage of the total shall be shown for each.
- 8.2.6 In every case, the declared varieties shall be listed in descending order of quantity, in identical type and identically displayed.
- 8.2.7 When a sweet reserve is employed, its amount must be included in the calculation of the varietal content.

8.3 Vintage-dated Wines

- 8.3.1 A vintage date may be applied to a wine when at least 85% of the wine is of that vintage.
- 8.3.2 When a sweet reserve is employed, its amount must be included in the calculation of the vintage content.

8.4 Sugar Content and Sweetness Descriptors

- 8.4.1 Sweetness descriptors on the labels of wine sold in Canada shall be those shown in Table 3, and shall conform to the limits of sugar content shown for the various types and styles in the Table.

TABLE 3
Sweetness Descriptors on Labels

Table Wines

Sweetness Descriptor	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Dry (<i>sec</i>)	a. not more than 5 g/L or b. total acid plus 2 g/L but not more than 9 g/L	not less than 4 g/L not less than 4 g/L
Semi-Dry (Off-Dry) (<i>demi-sec</i>)	a. more than 5 g/L not more than 12 g/L or b. total acid plus 10 g/L but not more than 18 g/L	not less than 4 g/L not less than 4 g/L
Medium Dry (Semi-Sweet) (<i>demi-doux</i>)	more than 12 g/L not more than 45 g/L	not less than 4 g/L
Sweet (<i>doux</i>)	more than 45 g/L	not less than 4 g/L

Icewine

Sweetness Descriptor	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Sweet (<i>doux</i>)	more than 65 g/L	not less than 6.5 g/L

Sparkling Wines

Sweetness Descriptor	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Natural¹ Brut (<i>naturel</i>)	not more than 15 g/L, and no sweetener in the dosage	not less than 4 g/L
Brut	not more than 15 g/L	not less than 4 g/L
Extra Dry (<i>extra sec</i>)	more than 15 g/L not more than 25 g/L	not less than 4 g/L
Dry (<i>sec</i>)	more than 25 g/L not more than 35 g/L	not less than 4 g/L
Medium Dry (Semi-Dry) (<i>demi-sec</i>)	more than 35 g/L not more than 50 g/L	not less than 4 g/L
Sweet (<i>doux</i>)	more than 50 g/L	not less than 4 g/L

¹The use of the term natural is subject to the approval of Agriculture and Agri-Food Canada.

TABLE 3—Continued
Fortified or Liqueur Wines

Sweetness Descriptor	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Dry (<i>sec</i>)	not more than 30 g/L	not less than 4 g/L
Medium Dry (Semi-Dry) (<i>demi-sec</i>)	more than 30 g/L not more than 65 g/L	not less than 4 g/L
Sweet (<i>doux</i>)	more than 65 g/L	not less than 4 g/L

8.5 Sparkling Wines and Crackling Wines

8.5.1 When the method of production conforms to any of the following methods, this may be stated on the label of the product (see definitions of methods in Oenological Practices, section 9).

1. Fermented in the Bottle or Transfer Method (*Transvasage; Méthode de transvasage*)
2. Fermented in this Bottle
3. *Méthode champenoise* or Traditional Method (*Méthode traditionnelle*) or Classical Method (*Méthode classique*)
4. Charmat Method (*Méthode de la cuve close*).

8.6 **Botrytized, Botrytis-Affected or B.A. Wines** — For a wine to be labelled “Botrytized,” “Botrytis-Affected,” or “B.A.,” it must be produced from fresh, ripe grapes of which a significant proportion has been affected under natural conditions by the mould *Botrytis cinerea* in a manner which favours the concentration of the sugars in the berries. Such wines have the characteristics referred to as coming from “*pourriture noble*” or “*Edelfäule*.” The residual sugar and actual alcohol shall result exclusively from the natural sugar of the grapes. Such wines shall carry a geographical indication more precise than country and conform to the regulations of the recognized responsible authorities.

8.7 **Late Harvest, Select Late Harvest, or Special Select Late Harvest Wines** — For a wine to be labelled “Late Harvest,” “Select Late Harvest,” or “Special Select Late Harvest,” it must be produced entirely from fresh, ripe grapes of which a significant portion has been desiccated under natural conditions in a manner that favours the concentration of sugars in the berries. The residual sugar and actual alcohol shall result exclusively from the natural sugar of the grapes. Such wines shall carry a geographical indication more precise than country and conform to the regulations of the recognized responsible authorities.

8.8 **Icewine** — For a wine to be labelled “Icewine,” it must be produced in accordance with par. 7.8. Such wines shall carry a geographical indication more precise than country and conform to the regulations of the recognized responsible authorities.

8.9 **Vineyard Designation** — For a wine to be labelled with a vineyard designation, it must meet the requirements of par. 4.1.3. Such wines shall carry a geographical indication more precise than country and conform to the regulations of the recognized responsible authorities.

8.10 **Estate-bottled Wines** — For a wine to be labelled “Estate-bottled,” it must meet the requirements of par. 4.1.4. Such wines shall carry a geographical indication more precise than country and conform to the regulations of the recognized responsible authorities.

8.11 **Customary Wine Names** — Refer to section 11.18 of the Trade-marks Act for the current list of acceptable customary wine names. (See par. 11.3.1)

9. OENOLOGICAL PRACTICES

- 9.1 **Materials Authorized for the Treatment of Wine** — The materials listed in the first part of Appendix B are approved, as being consistent with good commercial practice, for use by licensed wine manufacturers in the production, cellar treatment, or finishing of wine. However, when any material on this list is no longer allowed by the Food and Drugs Act and Regulations, its approval for use is also revoked here. The materials listed in the second part of Appendix B are, at the time of publication of this standard, awaiting the approval of Health Canada.
- 9.2 **Contaminants** — The maximum permissible limits of various natural by-products, agricultural chemicals, and contaminants are covered in the Food and Drugs Regulations. In addition, the limits in Appendix C apply.
- 9.3 **Crackling Wine, Sparkling Wine**
- 9.3.1 **Fermented in the Bottle or Transfer Method** — A method of producing crackling or sparkling wine by primary or secondary fermentation in a bottle not exceeding 5 L capacity, with the wine separated from its lees by the transfer method.
- 9.3.2 **Fermented in this Bottle, or Traditional Method, or Classical Method** — A method of producing crackling or sparkling wine by primary or secondary fermentation in a bottle not exceeding 5 L capacity, with the wine separated from its lees by disgorging. The finished wine is sold in the bottle in which fermentation took place.
- 9.3.3 **Charmat Method** — A method of producing crackling or sparkling wine by secondary fermentation in a closed vessel greater than 5 L capacity.
- 9.3.4 **Carbonation** — A method of producing crackling or sparkling wine by the addition of carbon dioxide.
- 9.4 **Maintenance of Counter Pressure in Crackling and Sparkling Wines** — Carbon dioxide gas may be used to maintain counter pressure during the transfer of the finished secondary fermented wine from bottle to bulk process tank, from bulk process tank to bottle, or from bottle to bottle, provided that the content of carbon dioxide gas is not increased by more than 90 mg/L during the transfer.
- 9.5 **Yield** — Wines bearing a geographical indication are limited to a maximum wine production of 900 L per 1000 kg of grapes or grape-product equivalents (0.9 L/kg).
- 9.6 **Chaptalization** — Wines bearing a geographical indication shall not be chaptalized by more than 76.5 g of sugar (dry basis) per litre of juice, equal to 4.5% alcohol by volume.
- 9.7 **Fortification** — For wines bearing a geographical indication more precise than country, fortification is limited to the categories in par. 7.6, 7.9, and 7.10.

10. METHODS OF ANALYSIS

All analyses shall be in accordance with the applicable methods of the Association of Official Analytical Chemists, latest edition.

11. NOTES

11.1 Maintenance of this Standard

- 11.1.1 This standard was developed by the CGSB Committee on Wine, whose membership at the time of final ballot is listed in the beginning of this publication. That committee remains responsible for the maintenance of this standard to ensure that it remains abreast of technical and other developments.
- 11.1.2 The Canadian General Standards Board provides the secretariat of the committee. All requests for changes or suggestions for the improvement of this standard should be sent to the attention of the Secretary of the Committee on Wine, at the Canadian General Standards Board, who will bring them to the attention of the committee for discussion followed, if necessary, by a letter ballot.
- 11.1.3 Changes to the standard may take the form of amendments or a new edition. If the committee determines that the standard is no longer required, it may decide to withdraw it. The committee will review the standard at least every five years, and may decide to reaffirm it without change, to withdraw it, or to prepare a new edition.

11.2 **Related Publications**

11.2.1 Agriculture and Agri-Food Canada

Canada Agricultural Products Act
Processed Products Regulations.

11.2.2 British Columbia Wine Act, SBC 1990, Chapter 35, index chapter 39.3.

11.2.3 Ontario Vintners' Quality Alliance Rules and Regulations.

11.2.4 The sources of these publications are shown in par. 11.3.

11.3 **Sources of Referenced and Related Publications**

11.3.1 The publications referred to in par. 2.1.1, 2.1.2, 2.1.3, 8.11 and 11.2.1 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802. Fax (819) 994-1498.

11.3.2 The publication referred to in par. 11.2.2 may be obtained from the British Columbia Wine Institute, 1193 West 23rd Street, North Vancouver, B.C. V7P 2H2. Telephone (604) 986-0440. Fax (604) 986-2625.

11.3.3 The publication referred to in par. 11.2.3 may be obtained from the Ontario Vintners Quality Alliance, 35 Maywood Avenue, St. Catharines, Ontario L2R 1C5. Telephone (905) 684-8070. Fax (905) 684-2993.

11.3.4 The publication referred to in par. 2.1.4 may be obtained from the Association of Official Analytical Chemists at AOAC International, Dept. 0742, 1970 Chain Bridge Road, McLean, VA 22019-0792, U.S.A.

11.3.5 The publication referred to in par. 2.1.5 may be obtained from the Nova Scotia Department of Agriculture and Marketing, Joseph Howe Building, Suite 700, 1690 Hollis Street, P.O. Box 190, Halifax, NS B3J ZM4. Fax (902) 424-3948.

This Appendix forms a mandatory part of this standard.

CANADIAN GRAPE VARIETIES AND THEIR SYNONYMS

VITIS VINIFERA VARIETIES

<u>Prime Name</u>	<u>Synonym(s)</u>
Agria	
Aligoté	
Auxerrois	Pinot Auxerrois
Blauburger	
Bacchus	
Cabernet Franc	Cabernet
Cabernet Sauvignon	Cabernet
Chardonnay	Pinot Chardonnay
Chardonnay Musqué	
Chasselas	Chasselas Doré, Gutedel, Weisser Gutedel
Chenin Blanc	Pineau de la Loire
Colombard	French Colombard, Colombar
Corvina	
Dolcetto	
Dornfelder	
Dunkelfelder	
Ehrenfelser	
Furmint	
Gamay de Chaudenay	
Gamay Noir	Gamay
Garganega	
Gewürztraminer	Traminer
Goldburger	
Grüner Veltliner	Veltliner
Helfensteiner	
Heroldrebe	Herold-rebe
Kerner	Trollinger x Riesling
Lemberger	Limberger, Blaufränkisch, Kékfrankos
Madeleine Angevine	
Madeleine Sylvaner	
Malbec	Malbeck
Malvasia	Malvasia Bianca
Melon de Bourgogne	Melon
Merlot	
Morio-Muskat	Sylvaner x Weissburgunder, Muscat
Mtsvane	Matsvani
Müller-Thurgau	Riesling x Sylvaner, Rivaner
Muscat Blanc	Muskateller, Gelber Muskateller, Muscat, Yellow Muscat Muskotaly
Muscat Ottonel	
Optima	
Oraniensteiner	
Ortega	
Perle of C'saba	Pearl of C'saba
Petite Sirah	
Pinot Blanc	Weissburgunder, Pinot Bianco
Pinot Gris	Ruländer, Pinot Grigio, Grauer Burgunder
Pinot Meunier	Meunier, Müllerrebe, Schwarzriesling
Pinot Noir	Blauer Spätburgunder, Spätburgunder, Blauburgunder, Pinot Nero
Refosco	Grosse Syrah
Riesling	White Riesling

<u>Prime Name</u>	<u>Synonym(s)</u>
Riesling <u>x</u> Traminer	
Rkatsiteli	
Rotberger	
St. Laurent	
Sauvignon Blanc	Fumé Blanc
Scheurebe	Silvaner <u>x</u> Riesling, Sämling 88
Schönbürger	
Sémillon	Sémillon Blanc
Sereksia Chornaya	
Siegenerbe	
Sylvaner	Silvaner
Syrah	Shiraz, Sirah
Tokai	Tocai, Tocai Friulano
Trebbiano	Ugni Blanc
Trollinger	Black Hamburg, Grossvernatsch, Schiava Grossa
Welschriesling	Riesling Italico
Zefir	
Zengo	
Zinfandel	
Zweigelt	Blauer Zweigelt, Zweigeltrebe
Viognier	

Notes:

1. In all instances of varieties with German spelling containing the umlaut ä, ö, ü, the English equivalents of ae, oe, ue may be used.
2. For more recent varieties where for marketing reasons the parents of the variety are used on the label, e.g. Riesling x Sylvaner for Muller-Thurgau, the crossing sign x must be used; hyphens and forward slashes are not to be used instead, so as not to cause confusion with a blend.

INTER-SPECIFIC HYBRID VARIETIES

<u>Prime Name</u>	<u>Synonym(s)</u>
Aurore	Aurora
Baco Noir	
Canada Muscat	
Cascade	
Castel	
Cayuga White	Cayuga
Chambourcin	
Chancellor	Chancellor Noir
Chelois	
Couderc Muscat	Muscat du Moulin, Couderc
Couderc Noir	
De Chaunac	
Florental	
Garonnet	
L'Acadie Blanc	
Lacrosse	
Landal	
Landot Noir	
Léon Millot	Millot
Maréchal Foch	Foch
Maréchal Joffre	Joffre
Michurinetz	
New York Muscat	

<u>Prime Name</u>	<u>Synonym(s)</u>
Pearl of Zala	Zala
Pollux	
Précoce de Colmar	
Ravat Noir	
Rayon d'Or	
Regent	
Rosette	
Roucaneuf	
Rougeon	
St. Croix	
St. Pepin	
Saperavi	
Saperavi Severnyi	Saperavi Serverni
Severny	
Seyval Blanc	Seyval
Siegfriedrebe	Siegfried Rebe, Siegfried
Sovereign Opal	
Suputinskij belyj	
Valérien	
Veeblanc	
Verdelet	
Vidal Blanc	Vidal
Vignoles	Ravat
Villard Blanc	
Villard Noir	
Vincent	
Vivant	

Withdrawn/Retirée

This Appendix forms a mandatory part of this standard.

MATERIALS APPROVED FOR WINE PRODUCTION

<u>Material</u>	<u>Use</u>	<u>Limitations</u>
1. Yeast	To induce alcoholic fermentation.	Good manufacturing practice.
2. Concentrated grape juice	In production of wine.	Good manufacturing practice.
3. Sugar, dextrose, invert sugar, [fructose], glucose, or glucose solids, or aqueous solutions thereof	To increase potential alcohol or to sweeten.	Good manufacturing practice, subject to the limits in par. 9.6. May be added before, during or after fermentation.
4. Yeast foods: ammonium phosphate-dibasic, ammonium phosphate-monobasic, ammonium sulphate, potassium phosphate-dibasic, potassium phosphate-monobasic	To facilitate fermentation.	Good manufacturing practice.
5. Calcium sulphate	To facilitate fermentation.	In such quantity that the content of soluble sulphates in the finished wine shall not exceed 0.2% mass by volume calculated as potassium sulphate.
6. Calcium carbonate	To reduce the excess natural acids in high acid wine.	In such quantity that the content of tartaric acid in the finished wine shall not be less than 0.15% mass by volume.
7. Sulphurous acid, including salts thereof	To sterilize and preserve wine.	Content in the finished wine shall not exceed <ol style="list-style-type: none"> 70 ppm in free state 250 ppm in combined state 320 ppm in total, calculated as sulphur dioxide. <p>Provided that in wine with residual sugar of 35 g/L or above the content in the finished wine shall not exceed</p> <ol style="list-style-type: none"> 70 ppm in free state 350 ppm in combined state 420 ppm in total, calculated as sulphur dioxide.
8. Tartaric or citric acid	To increase acidity of grape wine.	Good manufacturing practice.
9. Amylase and pectinase	To ensure skin breakdown and for flavour extraction.	Good manufacturing practice.
10. Ascorbic or erythorbic acid or salts thereof	To prevent darkening of colour and deterioration of flavour in wines and wine materials, and the over-oxidation of Vermouth and other wines.	Good manufacturing practice.
11. Dimethylpolysiloxane formulations (anti-foaming agent)	As defoaming agent in production of wine.	Maximum of 10 ppm in the finished wine.

<u>Material</u>	<u>Use</u>	<u>Limitations</u>
12. Polyvinyl-pyrrolidone (PVP)	To clarify wine.	Maximum of 2 ppm in the finished wine.
13. Any of the following fining agents: activated carbon, agar-agar, albumen, casein, clay, diatomaceous earth, gelatin, isinglass, tannic acid, and white of egg	To clarify wine.	Maximum of 2 ppm in the finished wine.
14. Potassium ferrocyanide	To stabilize wine.	Maximum of 1 ppm in the finished wine.
15. Caramel	In fortified and liqueur wines.	Good manufacturing practice.
16. Brandy, fruit spirit or alcohol derived from alcoholic fermentation of a food source distilled to not less than 94% alcohol by volume	To increase alcohol in wine.	Good manufacturing practice, subject to the limits in par. 9.7, Fortification, and in Table 2, Limits of Actual Alcohol.
17. Carbon dioxide, CO ₂	To stabilize and preserve wine. To maintain counter pressure during the transfer of finished crackling and sparkling wines. To carbonate crackling and sparkling wines.	Good manufacturing practice.
18. Oxygen or ozone	In baking or maturing wine.	Good manufacturing practice.
19. Sorbic acid or salts thereof	To inhibit yeast and some molds in wine.	In finished wine: 200 ppm calculated as sorbic acid; except that if less than 9% alcohol by volume and greater than 1% sugar, 500 ppm calculated as sorbic acid. If packaged in other than a glass container, 500 ppm calculated as sorbic acid.
20. Prior to final filtration, wine may be treated with <ul style="list-style-type: none"> a. a strongly acid cation exchange resin in the sodium ion form or b. a weakly basic anion exchange resin in the hydroxyl ion form. 	Treatment of wine.	<p>Anion, cation, and non-ionic resins, except those anionic resins in the mineral acid state, may be used in batch or continuous processes as total or partial treatment of wine, provided that after complete treatment:</p> <ol style="list-style-type: none"> 1. The basic character of the wine has not been altered. 2. The colour of the wine has not been reduced to less than that normally contained in such wine. 3. The metallic cation concentration in the wine has not been reduced to less than 300 mg/L. 4. The natural or fixed acid in grape wine has not been reduced below 4 parts per thousand for red table wines, 3 parts per thousand for white table wines, or 2.5 parts per thousand for all other grape wines.

MaterialUseLimitations

5. The pH of the wine has not been reduced below pH 2.5 nor increased above pH 4.5.
6. The resins used have not imparted to the wine any material or characteristic (incidental to the resin treatment) which may be prohibited under any other section of the regulation in this part.

Conditioning and/or regenerating agents consisting of water, fruit acids common to the wine being treated, and inorganic acids, salts and/or bases may be employed, provided that the conditioned or regenerated resin is rinsed with water until the resin and container are essentially free from unreacted (excess) conditioning or regenerating agents prior to the introduction of the wine.

MATERIALS AWAITING HEALTH CANADA APPROVAL AND LIMITATIONS

MaterialUse

Copper sulphate	To clarify and stabilize wine. To remove hydrogen sulphide and/or mercaptans.
Dimethyldicarbonate (DMDC)	To inhibit yeast, bacteria, and molds in wine.
Fructose	To sweeten wine.
Fumaric acid	To stabilize wine and to correct natural deficiencies in wine.
Glucose oxidase	To reduce or remove heat labile proteins from wine. To break apart glucosides to free the aromatic monoterpenes in wine.
Gum arabic	To clarify and stabilize wine.
Hydrogen peroxide	To facilitate secondary fermentation in production of sparkling wine. To remove colour from the juice of red and black grapes.
Kieselsoil	To clarify and stabilize wine.
Lactic acid	To stabilize wine and correct natural deficiencies in wine.
Malic acid	To increase acidity of wine.
Malo-lactic bacteria	To initiate malo-lactic fermentation in wine. To deacidify wines.
Metatartaric acid (polymer of tartaric acid)	To increase acidity of wine and to stabilize wine.
Nitrogen (gas)	To maintain pressure during filtering and bottling of sparkling wine. To create an oxygen-free environment during bottling, filtering, and storing wine.
Oak chips and particles (charred and uncharred)	To treat wines.
Polyvinylpoly-pyrrolidone (PVPP)	To clarify and stabilize wine. To remove excess colour from wine and/or juice.

<u>Material</u>	<u>Use</u>
Potassium bicarbonate	To reduce excess natural acids in high-acid wine.
Potassium carbonate	To reduce excess natural acids in high-acid wine.
Potassium citrate	To stabilize wine.
Potassium hydrogen tartrate	To stabilize wine.
Potassium bitartrate	To reduce excess natural acidity in high-acid juice prior to or during fermentation.

Withdrawn/Retirée

This Appendix forms a mandatory part of this standard.

Unless otherwise specified in the Food and Drugs Regulations, the limits specified below apply to the following natural by-products and contaminants:

<u>Common Name</u>	<u>Maximum Limit in Finished Wine</u>
Ethyl carbamate	30 ppb table wine 100 ppb fortified wine
Methyl alcohol (methanol)	400 ppm
Diethylene glycol	10 ppm
Sodium	500 ppm
Volatile acidity	0.13% weight by volume of volatile acidity calculated as acetic acid
Arsenic	0.1 ppm
Lead	0.2 ppm
Trace metals and environmental contaminants not listed elsewhere in the Food and Drugs Regulations	Federal drinking water guidelines

Withdrawn/Retirée