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## Guidance title

Labelling for wine products excluding  
still wine and sparkling wine

Reviewed April 2018

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### Alternative formats

If you require this information in an alternative format such as audio, large print or Braille, please telephone the FSA Helpline on 020 7276 8829 or email [helpline@food.gov.uk](mailto:helpline@food.gov.uk)

For any technical queries relating to this guidance please contact your Regional Wine Inspector whose details can be found at <http://www.food.gov.uk/business-industry/winestandards/contactinspectors>

### Guidance prepared by

Wine-standards Team

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## SUMMARY

<b>Intended audience:</b>	Wine wholesalers and importers
<b>Which UK nations does this cover?</b>	All UK countries
<b>Purpose:</b>	Labelling provisions required under wine sector regulations
<b>Legal status:</b>	regulatory guidance
<b>Key words</b>	<ul style="list-style-type: none"><li>• Wine, Liqueur, Aerated</li><li>• Allergens</li></ul>
<b>Review date</b>	April 2018

## REVISION HISTORY

This guidance follows the Government [Code of Practice on Guidance](#). If you believe this guidance breaches the Code for any reason, please let us know by emailing [betterregulation@food.gov.uk](mailto:betterregulation@food.gov.uk). If you have any comments regarding the guidance itself please email [winestandards@food.gov.uk](mailto:winestandards@food.gov.uk)

<b>Revision No.</b>	<b>Revision date</b>	<b>Purpose of vision and paragraph number</b>	<b>Revised by</b>
1	April 2018	Updated contact details Update to legislation	Wine Team

## INTENDED AUDIENCE

1. This information is intended for wine importers\shippers and traders in the United Kingdom who market wine in the wholesale sector

## PURPOSE OF GUIDANCE

2. This guidance has been produced to explain the compulsory information which must be included on labels for certain categories of wines produced in the European Union. The basic labelling requirements also still apply to these products so it is suggested that you read this guidance in conjunction with our other labelling guidance.

## LEGAL STATUS OF GUIDANCE

3. These guidance notes have been produced to explain the legal requirements of the relevant provisions of Regulation EC 1308/2013 and EC 607/2009. They cannot cover every situation and you may need to consider the relevant legislation itself to see how it applies in your circumstances.

If you follow the guidance notes they will help you to comply with the law.

## ADDITIONAL ADVICE

4. Example label layouts are shown in the Appendix on pages 6 and 7. The layouts are only illustrative.

Provided the compulsory and optional particulars are correctly displayed other label designs are permitted. Businesses with specific queries may wish to seek the advice of their local Wine Standards Inspector. Our Inspectors will be happy to advise you free of charge as to whether your label complies with the regulations. Although we respond to enquiries as quickly as we can please allow at least 20 working days for feedback on your label design.

## SCOPE OF GUIDANCE

5. This guidance refers to products which are subject to the same labelling provisions as Still Wine but which also require a specific product category description to appear on the label. It is, therefore, suggested that you also read our guide to labelling EU Still wine.

These include

- Liqueur Wine,
- Semi-sparkling wine,
- Aerated semi-sparkling wine,
- Wine from overripe grapes
- Grape Must in Fermentation (Partially fermented grape must).

The guidance does not apply to products originally based on wine but marketed outside the wine sector e.g. reduced alcohol wine based drinks made from wines which have undergone alcohol reduction processing, or similar such products.

These products must be labelled in accordance with The Food Information for

Consumers Regulations 2012. Guidance on these regulations can be obtained from Local Authority Trading Standards Officers.

### **Product category descriptions**

6. The definitions for various wine sector products are set out in Regulation EC 1308/2013 Annex VII Part II. Some of these definitions also need to be cross referenced with the winemaking regulations EC 606/2009 which sets out additional production parameters especially in respect of sparkling and liqueur wine products.

The following is therefore not an exhaustive list:-

- Liqueur Wine

Wine and/or grape must with added alcohol, with actual alcoholic strength 15% -22% vol.

- Semi-sparkling wine

Actual alcoholic strength not less than 7%, total alcoholic strength not less than 9%. Excess pressure not less than 1 bar and not more than 2.5 bar at 20°C in closed containers from naturally produced carbon dioxide.

- Aerated semi-sparkling wine

As above, but made with carbon dioxide in solution, wholly or partially added.

- Wine from overripe grapes

Wine produced without enrichment. Total (natural) alcoholic strength of not less than 15% and an actual alcoholic strength of not less than 12% by volume

- Wine from raisined grapes

Wine produced without enrichment from grapes left in the sun or partial shade for dehydration. Total (natural) alcoholic strength of not less than 16% by volume and an actual alcoholic strength of not less than 9% by volume

- Grape Must in Fermentation (Partially fermented grape must)

Grape must which has an actual alcoholic strength of more than 1% vol but less than three fifths of total alcoholic strength (with residual sugar). Often applies to products produced in the EU with less than the legal minimum actual alcoholic strength for wine, though some wines with Protected Designation of Origin are exempt.

## **Protected Designation of Origin and Protected Geographical Indication wines**

7. These products must either use the official term Protected Designation of Origin or Protected Geographical Indication or an authorised traditional term and an officially recognized geographical region or a traditional protected name.

Lists of geographical regions and traditional terms for each country are available on the EC eBacchus website

<http://ec.europa.eu/agriculture/markets/wine/e-bacchus/index.cfm?event=pwelcome&language=EN>

In addition some European Liqueur Wines are exempted from the requirement to show the expression “protected designation of origin”. These include Madeira, Port, and Sherry.

### **Other traditional terms**

These included specific production methods or styles e.g. Fino (Sherry), Vintage (Port) which are protected for countries listed on the eBacchus website or allowed through bilateral Agreements with Third Countries.

Sales Description for aerated products

The sales description “Aerated sparkling wine” or “Aerated semi sparkling wine” must be accompanied by the expression “obtained by adding carbon dioxide” in the same type and size lettering.

## REFERENCES

eBacchus website for protected geographical regions and traditional terms

<http://ec.europa.eu/agriculture/markets/wine/e-bacchus/index.cfm?event=pwelcome&language=EN>

Council Regulation EC 1308/2013

Council Regulation EC 607/2009

Council Regulation EC 606/2000

## REVIEW

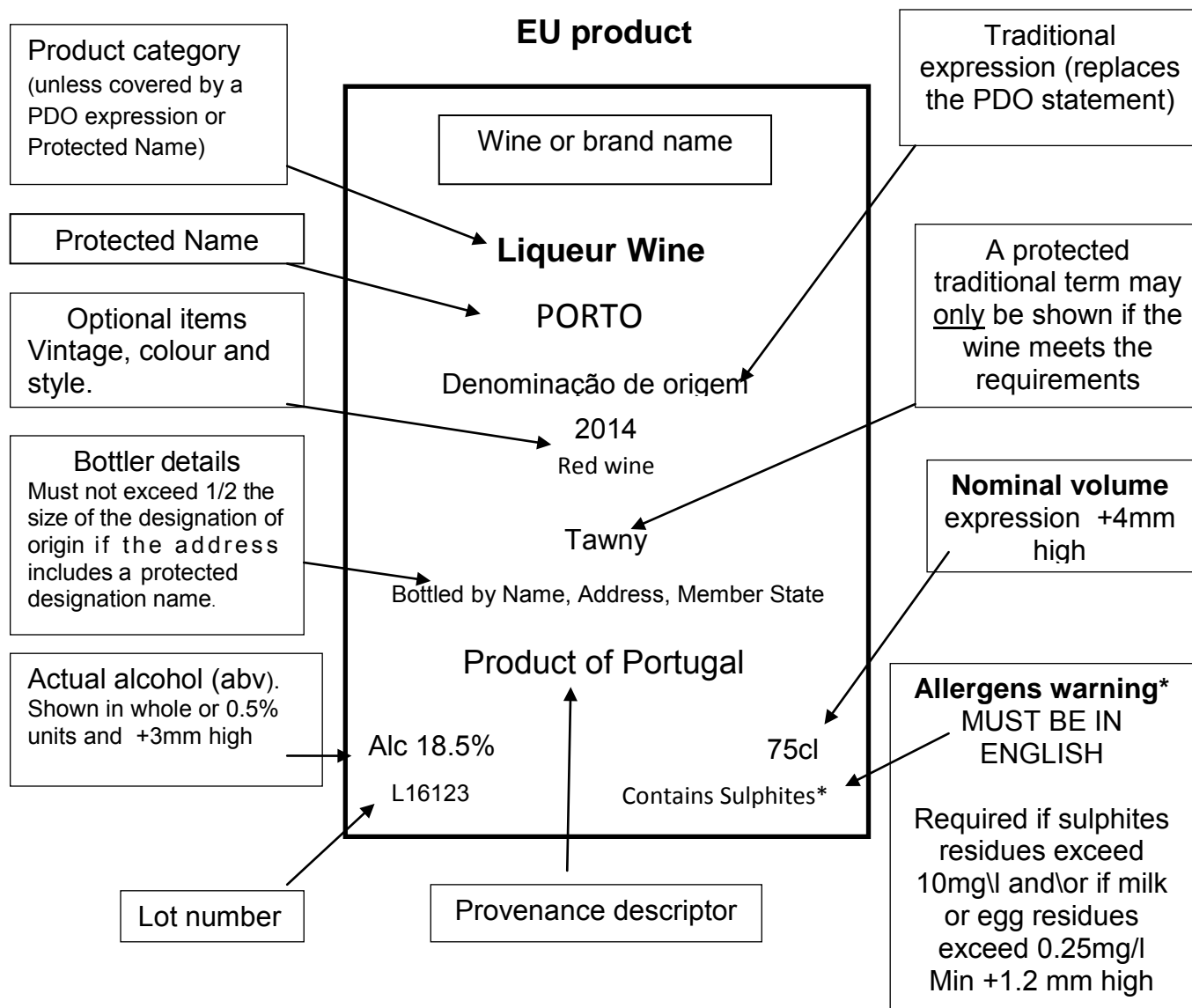
The guidance will be reviewed in April 2018. If you wish to give comments on this guidance please email [winestandards@food.gov.uk](mailto:winestandards@food.gov.uk)

# APPENDIX

**Note :** All compulsory particulars must be presented in indelible characters and must be clearly distinguishable from surrounding text or graphics. Unless otherwise indicated all compulsory particulars must appear in the same field of vision in such a way as to be simultaneously readable without having to turn the container.

\* Items marked with an asterisk are compulsory items that can appear on a different label

The following layouts are only illustrative. Provided the compulsory and optional particulars are correctly displayed other label designs are permitted. Our Inspectors will be happy to advise you free of charge as to whether your label complies with the regulations. Please allow at least 20 working days for feedback on your label design.



## Third country (non EU) product

