

SCHEDULE 1

Regulation 4

Relevant Community provisions

PART 1

Documents and Records

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 884/2001	
Article 3	Preparation of accompanying documents
Article 5	Additional information following requirements of the enforcing authority
Article 6(2)	Requirement that the document may only be used for a single transport operation
Article 6(3)	Indication of the date on which transport commenced
Article 10 last paragraph	Forwarding the consignment document to the competent authority
Article 11(1) and (3)	Records generally
Articles 12 to 15	Details of records
Article 16(1)	Time that records must be made
Article 19	Time that accompanying documents and records must be kept
Regulation 1493/99:	
Article 18 as read with	
Article 2(1) of Regulation 1282/2001	Harvest declaration ^(a)
Article 4(1) of Regulation 1282/2001	Production, etc. declaration ^(a)
(a) For the purposes of Article 11 of Regulation 1282/2001 the declaration must take into account the quantities held at 1st December in that year.	

PART 2

Description and Presentation

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 1493/99:	
Article 48	Description and presentation of products
(a) For the purposes of Article 16(1)(b)(ii) (use of the term “medium dry”) the figure of 18 grams per litre applies where the total acidity of the wine expressed as grams of tartaric acid per litre is not more than 10 grams per litre below its residual sugar content.	

Status: This is the original version (as it was originally made).

<i>Relevant Community provision</i>	<i>Subject matter</i>
Article 49(1)	Sale, placing on the market and export of products
Article 51(2)	Use of a designation for wines with a geographical indication
Article 52	Use of a protected designation
Annex VII point A	Compulsory particulars in labelling and sales descriptions
Annex VII point B	Optional particulars
Annex VII, point C, paragraph 1	Use of the term “wine” and “table wine”
Annex VII point C, paragraph 3	Designations
Annex VII point D paragraph 1	Languages on the labelling
Annex VII point E	Codes (codes may not be used in accordance with the last paragraph)
Annex VII point F	Brand names
Annex VII point G (1)	Placing on the market
Annex VIII point B	Compulsory particulars for sparkling wine
Annex VIII point C	Optional particulars for sparkling wine
Annex VIII point D	Detailed rules relating to compulsory particulars for sparkling wine
Annex VIII point E	Use of certain specific terms for sparkling wine
Annex VIII point F	Languages that may be used for labelling sparkling wine
Annex VIII point G paragraph 1	Presentation of sparkling wine
Annex VIII point G paragraph 2	Contents of sparkling wine type bottles
Annex VIII point G paragraph 4	More than one item of information for sparkling wine
Annex VIII point G paragraph 5	Labelling a package for sparkling wine
Annex VIII point H paragraph 1	Brand names for sparkling wine
Annex VIII point I paragraph 2	Description of sparkling wine
Annex VIII point I paragraph 3	Sales description of sparkling wine
Annex VIII point I paragraph 4	Composite names of sparkling wine
Annex VIII point I paragraph 5	Marking the cork of sparkling wine
Regulation 753/2002:	
Article 3	Presentation of compulsory particulars

- (a) For the purposes of Article 16(1)(b)(ii) (use of the term “medium dry”) the figure of 18 grams per litre applies where the total acidity of the wine expressed as grams of tartaric acid per litre is not more than 10 grams per litre below its residual sugar content.

<i>Relevant Community provision</i>	<i>Subject matter</i>
Article 6	Optional particulars must not be misleading or cause confusion
Article 8	Prohibition on lead-based capsules or foil
Article 9 paragraphs 1 and 2 and Annex I	Reservation of certain types of bottle
Article 10	Particulars required for registers, accompanying documents and other documents
Article 11	Labelling of Title II products
Article 12	Compulsory particulars for Title II products
Article 13	Optional particulars for Title II products
Article 14	Labelling with a geographic indication
Article 15	Use of name, address and occupation of those marketing the product
Article 16 ^(a)	Definitions for residual sugar expressions
Article 18	Indication of a vintage year
Article 19 and Annex II	Indication of vine variety
Article 21	Awards and medals
Article 24 and Annex III	Protection of traditional terms
Article 25(1)	Criteria for use of name of enterprise
Article 31 paragraph 3	Criteria for use of geographical unit smaller than specified region
Article 33(3)	Indication of the region of bottling
Article 34	General rules for labelling imported wine
Article 35	Names of third countries
Article 36 and Annex V	Imported wine with a geographical indication
Article 37	Other particulars that may be included on the labelling of imported wine with a geographical indication
Article 37b and Annex VIII	Particulars for imported liqueur wine, semi-sparkling wine, aerated semi-sparkling wine and sparkling wine
Article 38 paragraphs 1 to 3	Compulsory particulars for liqueur wine, semi-sparkling wine and aerated semi-sparkling wine
Article 39	Optional particulars for liqueur wines, semi-sparkling wines and aerated semi-sparkling wine
Article 41	Rules for aerated sparkling wine

- (a) For the purposes of Article 16(1)(b)(ii) (use of the term “medium dry”) the figure of 18 grams per litre applies where the total acidity of the wine expressed as grams of tartaric acid per litre is not more than 10 grams per litre below its residual sugar content.

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<i>Relevant Community provision</i>	<i>Subject matter</i>
Article 43 and Annex VII	Indication of a geographical unit other than a specified region
Article 45	Protection of traditional terms for sparkling wine; Criteria for use of geographical unit smaller than specified region for quality sparkling wine psr
(a) For the purposes of Article 16(1)(b)(ii) (use of the term “medium dry”) the figure of 18 grams per litre applies where the total acidity of the wine expressed as grams of tartaric acid per litre is not more than 10 grams per litre below its residual sugar content.	

PART 3

Production and Control of Planting

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 423/2008:	
Article 2	Prohibition on the use of table-grape varieties
Regulation 479/2008:	
Articles 24(2) ^(a)	Restrictions on the planting, re-planting and grafting of certain vine varieties
Article 24(4)	Requirement to grub-up vine varieties specified in Article 24(1)(b)
Article 25(1)	Restriction on production to specified varieties
Article 25(2)	
Annex IV point 1	Use of the term “wine”
Annex IV point 2	Use of the term “new wine still in fermentation”
Annex IV point 3	Use of the term “liqueur wine”
Annex IV point 4	Use of the term “sparkling wine”
Annex IV point 5	Use of the term “quality sparkling wine”
Annex IV point 6	Use of the term “quality aromatic sparkling wine”
Annex IV point 7	Use of the term “aerated sparkling wine”
Annex IV point 8	Use of the term “semi-sparkling wine”
Annex IV point 9	Use of the term “aerated semi-sparkling wine”
Annex IV point 10	Use of the term “grape must”
(a) In accordance with Article 24(2) of Regulation 479/2008, the United Kingdom produces less than 50,000 hectolitres per wine year, and there is no classification under Article 24(1). Consequently, any variety (other than those specified in Article 24(1)(b)) that belongs to the species <i>Vitis vinifera</i> or comes from a cross between the species <i>Vitis vinifera</i> and other species of the genus <i>Vitis</i> is permitted.	

<i>Relevant Community provision</i>	<i>Subject matter</i>
Annex IV point 11	Use of the term “partially fermented grape must”
Annex IV point 12	Use of the term “partially fermented grape must extracted from raisined grapes”
Annex IV point 13	Use of the term “concentrated grape must”
Annex IV point 14	Use of the term “rectified concentrated grape must”
Annex IV point 15	Use of the term “wine from raisined grapes”
Annex IV point 16	Use of the term “wine from overripe grapes”
Annex IV point 17	Use of the term “wine vinegar”
Article 25(4)	Prohibition on marketing
Article 82	Import requirements

- (a) In accordance with Article 24(2) of Regulation 479/2008, the United Kingdom produces less than 50,000 hectolitres per wine year, and there is no classification under Article 24(1). Consequently, any variety (other than those specified in Article 24(1)(b)) that belongs to the species *Vitis vinifera* or comes from a cross between the species *Vitis vinifera* and other species of the genus *Vitis* is permitted.

PART 4

Oenological Processes and Procedures, and Conditions for Release to the Market in Regulation 1493/99

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 1493/99 (each provision must be read in accordance with the provisions of Regulation 423/2008 in the second column):	Provision of Regulation 423/2008 relating to the provisions of Regulation 1493/99:
Article 42(2), (3) and (6)	Article 42 Oenological practices and processes
Article 43	Details of oenological practices and processes
Annex IV paragraph 1	Article 5 and Annex IV Article 8 Article 9 Article 10 and Annex VI Article 11 and Annex VII Article 12 and Annex VIII Permitted oenological practices for fresh grapes, etc.

Status: This is the original version (as it was originally made).

<i>Relevant Community provision</i>		<i>Subject matter</i>
Annex IV paragraph 2	Article 13 and Annex IX	Permitted oenological practices for grape must for the manufacture of rectified concentrated grape must
Annex IV paragraph 3	Article 7 and Annex V Article 8 Article 10 and Annex VI Article 11 and Annex VII Article 12 and Annex VIII Article 14 Article 15 Article 16 Article 17 and Annexes IV and X	Permitted oenological practices for grape must intended for wine production
Annex IV paragraph 4	Article 18 and Annex XI Article 19 and XII Article 20 Article 21 Article 22 and Annex XIII	Oenological practices for certain products
Annex V paragraph A	Article 23 and Annex XIV and XV	Sulphur dioxide content
Annex V paragraph B	Article 24 and Annex XVI	Volatile acid content in wine
Annex V paragraph C	Article 27 and Annex XVII	Enrichment limit (note: wine-growing zones are specified in Annex III of Regulation 1493/1999)
Annex V paragraph D	Article 26	Permitted enrichment processes
Annex V paragraph E	Article 31 and Annex XVIII	Limits on acidification and deacidification
Annex V paragraph F	Article 35 Article 36	Permitted sweetening methods and limits

<i>Relevant Community provision</i>		<i>Subject matter</i>
Annex V paragraph G	Article 29 Article 30 Article 32 Article 33 and Annex XIX Article 35	Permitted times for enrichment processes, acidification and deacidification
Annex V paragraph H	Article 28	Production of sparkling wine (no rules have been established in England under paragraph H(4))
Annex V paragraph I	Article 4 and Annex III Article 28	Production of quality sparkling wine
Annex V paragraph J	Article 25 Article 37 Article 40 and Annex XX Article 41 and Annex XXI and XXI(B) Article 43	Production of liqueur wine
Annex VI paragraph D		Production of quality wine in a processing area
Annex VI paragraph G	Article 35	Acidification, de-acidification and sweetening
Annex VI paragraph H		Enrichment, acidification and deacidification
Annex VI paragraph K	Article 4 and Annex III Article 28	Quality sparkling wine psr
Annex VI paragraph L		Further provisions for liqueur wine
Article 44(1)		Wine that may be offered or delivered for direct human consumption
Article 44(2)		Restriction on the use of specified wine
Article 44(4) (subject to Article 44(6))		Use of grape must with fermentation arrested

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<i>Relevant Community provision</i>	<i>Subject matter</i>
Articles 44(5) (subject to Article 44(6))	Use of grape juice
Article 44(7)	Wine with low alcohol
Article 44(8)	Use of wine lees or grape marc
Article 44(9)	Use of piquette
Article 44(10)	Wine fortified for distillation
Article 44(11)	Grape must, etc., in fermentation
Article 44(12) to (14)	Restriction on the use of products originating in third countries
Article 45(1) Article 46	General rules relating to offer or disposal of certain products for direct human consumption

Oenological Processes and Procedures, and Conditions
for Release to the Market in Regulation 423/2008

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 423/2008:	
Article 6	Purity and identification of substances
Article 39	Method of coupage
Article 45	Wine produced before 1 August 2000
Article 46(2)	Holding and movement of controlled wine sector products

PART 5

Vineyard Register

<i>Relevant Community provision</i>	<i>Subject matter</i>
Regulation 2392/86:	
Articles 3 and 3a	Information concerning the vineyard register

PART 6

Aromatized Wine

<i>Relevant Community provisions</i>	<i>Subject matter</i>
Regulation 1601/91:	

<i>Relevant Community provisions</i>	<i>Subject matter</i>
Article 5 (the provisions of Part 4 of this Schedule apply in relation to the wine and must used for aromatized wine)	Permitted oenological practices and processes
Article 6	Restrictions on the use of descriptions
Article 7	Restrictions on the description and sale of aromatized drinks
Article 8	General rules relating to the labelling, presentation and advertising of aromatized wine, aromatized wine-based drinks and aromatized wine-product cocktails
Article 11	Export of aromatized wine, aromatized wine-based drinks and aromatized wine-product cocktails