

ANNEX I

(referred to in Article 5)

1. List of oenological practices and processes authorised for wines originating in the Republic of South Africa with the following prescriptions or, in their absence, under the conditions laid down in South African rules:

- (1) Aeration with argon, nitrogen or oxygen
- (2) Heat treatment
- (3) Use of fresh, sound and undiluted yeast from recently completed fermentation
- (4) Centrifuging and filtration with or without filtering agents on condition that no undesirable residue is left in the end product
- (5) Use of yeasts for wine production
- (6) Use of preparations of yeast cell walls
- (7) Addition of polyvinylpyrrolidone
- (8) Use of lactic acid bacteria
- (9) Addition of ammonium phosphate and di-ammonium phosphate
- (10) Addition of ammonium sulphate
- (11) Addition of ammonium sulphite or ammonium bisulphite
- (12) Addition of thiamin hydrochloride
- (13) Use of carbon dioxide, argon or nitrogen to create an inert atmosphere and to protect against oxidation
- (14) Addition of potassium bisulphite or potassium meta-bisulphite
- (15) Addition of sulphur dioxide
- (16) Addition of sodium meta-bisulphite
- (17) Addition of potassium sorbate and sorbic acid
- (18) Addition of ascorbic acid
- (19) Addition of tartaric acid, malic acid and citric acid for acidification purposes, provided that the initial acidity content is not raised by more than 4 grams per litre, expressed as tartaric acid
- (20) Addition of potassium tartrate and potassium-bitartrate
- (21) Addition of potassium carbonate
- (22) Addition of calcium carbonate
- (23) Addition of sodium carbonate
- (24) Addition of potassium bicarbonate
- (25) Clarification by means of one or more of the following substances:
 - edible gelatine
 - bentonite
 - isinglass

- casein and potassium caseinate
- egg albumin, milk albumin
- kaolin
- pectolytic enzymes
- silicon dioxide
- tannin
- enzymatic preparations of betaglucanase.

(26) Addition of tannin

(27) Treatment with charcoal (activated carbon)

(28) Use of wood shavings

(29) Addition of potassium ferrocyanide provided that after the treatment the wine must be analysed and test free of any cyanides and cyanates

(30) Addition of acacia or arabic gum only after completion of alcoholic fermentation

(31) Addition of potassium, sodium and calcium alginate for bottle fermented sparkling wine

(32) Addition of copper sulphate

(33) Addition of caramel only for liqueur wine

(34) Addition of wine or dried grape distillate or of neutral alcohol of vinous origin for the manufacture of liqueur wines

(35) Addition of grape must or rectified concentrated grape must for the sweetening of wine

(36) Addition of calcium hydroxide

(37) Addition of sodium hydroxide

(38) Addition of lysozyme

(39) Electrodialysis to guarantee tartaric stabilisation of the wine

(40) Use of urease to reduce the urea content in the wine

2. List of oenological practices and processes authorised for wines originating in the Community with the following prescriptions or, in their absence, under the conditions laid down in Community rules:

(1) Aeration or bubbling using argon, nitrogen or oxygen

(2) Heat treatment

(3) Use in dry wines of fresh lees which are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine

(4) Centrifuging and filtration, with or without an inert filtering agent, on condition that no undesirable residue is left in the products so treated

(5) Use of yeasts for wine production

(6) Use of preparations of yeast cell wall

(7) Use of polyvinylpolypyrrolidone

(8) Use of lactic acid bacteria in a vinous suspension

(9) Addition of one or more of the following substances to encourage the growth of yeasts:

(i) addition of:

- diammonium phosphate or ammonium sulphate
- ammonium sulphite or ammonium bisulphite

(ii) addition of thiamin hydrochloride

(10) Use of carbon dioxide, argon or nitrogen, either alone or combined, solely in order to create an inert atmosphere and to handle the product shielded from the air

(11) Addition of carbon dioxide

(12) Use of sulphur dioxide, potassium bisulphite or potassium metabisulphite, which may also be called potassium disulphite or potassium pyrosulphite

(13) Addition of sorbic acid or potassium sorbate

(14) Addition of L-ascorbic acid

(15) Addition of citric acid for wine stabilisation purposes, provided that the final content in the treated wine does not exceed 1 gram per litre

(16) Use of tartaric acid for acidification purposes, provided that the initial acidity content is not raised by more than 2,5 g/l expressed as tartaric acid

(17) Use of one or more of the following substances for deacidification purposes:

- neutral potassium tartrate
- potassium bicarbonate
- calcium carbonate, which may contain small quantities of the double calcium salt of L (+) tartaric and L (-) malic acids
- a homogenous preparation of tartaric acid and calcium carbonate in equivalent proportions and finely pulverised
- calcium tartrate or tartaric acid

(18) Clarification by means of one or more of the following substances for oenological use:

- edible gelatine
- bentonite
- isinglass
- casein and potassium caseinate
- egg albumin, milk albumin
- kaolin
- pectolytic enzymes
- silicon dioxide as a gel or colloidal solution
- tannin
- enzymatic preparations of beta-glucanase

(19) Addition of tannin

(20) Treatment with charcoal for oenological use (activated carbon)

(21) Treatment of:

- white wines and rosé wines, with potassium ferrocyanide
 - red wines, with potassium ferrocyanide or with calcium phytate, provided that the wine so treated contains residual iron
- (22) Addition of metatartaric acid
 - (23) Use of acacia after completion of fermentation
 - (24) Use of DL-tartaric acid, also called racemic acid, or of its neutral salt of potassium for precipitating excess calcium
 - (25) Use for the manufacture of sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging:
 - of calcium alginate, or
 - of potassium alginate
 - (26) Use of copper sulphate
 - (27) Addition of potassium bitartrate to assist the precipitation of tartar
 - (28) Addition of caramel to reinforce the colour of liqueur wines
 - (29) Use of calcium sulphate for the production of certain quality liqueur wines p.s.r.
 - (30) Addition of lysozyme
 - (31) Addition of wine or dried grape distillate or of neutral alcohol of vinous origin for the manufacture of liqueur wines
 - (32) Addition of sucrose, concentrated grape must or rectified concentrated grape must to increase the natural alcoholic strength of grapes, grape must or wine
 - (33) Addition of grape must or rectified concentrated grape must for sweetening of wine
 - (34) Partial concentration by physical processes, including reverse osmosis, to increase the natural alcoholic strength of grape must or wine
 - (35) Electrodialysis to guarantee tartaric stabilisation of the wine
 - (36) Use of urease to reduce the urea content in the wine.