Ref. Ares(2011)1410251 - 29/12/2011

PROTECTED DESIGNATION OF ORIGIN (PDO)

PROTECTED NAME: ENGLISH

DEMARCATION: ENGLAND

(Wine produced from vines growing below a height of 220 metres above sea level are eligible for the Scheme).

PART 1: STILL WINE

English Wine is made from grapes grown close to the limit for viticulture. All vineyards are positioned at above 49.9 degrees north leading to long daylight hours in the growing season. The climate is temperate with few summer days above 30°C. The diurnal temperature range is high.

These wines are made from a wide range of grape varieties including lesser known varieties, many of which are highly aromatic. These wines are typified by high acidity for the styles of wine produced.

The northerly latitude of the vineyards in this PDO creates the long growing season and long daylight hours that are key to the development of strong aromatic flavours. It permits the use of a broad range of grape varieties whilst maintaining the fundamental characteristics that arise from England's extreme latitude. The moderate temperatures lead to crisp acidity.

Organoleptic characteristics

- **Visual appearance:** clear and bright liquid; tartrate crystals and sedimentary deposits may occur provided it is possible to decant off the wine as a clear and bright liquid

- **Odour & taste:** clean, with enhanced aromatics and refreshing acidity appropriate to the style of wine

SPECIFICATION

ADDITION OF WINE SECTOR PRODUCTS NOT ORIGINATING IN THE SPECIFIED REGION

No wine sector products originating outside a PDO shall be used in making a Wine of that PDO (but see rules on sweetening)

MAKING OF A PDO WINE IN AN AREA OUTSIDE THE SPECIFIED REGION CONCERNED

A potential PDO Wine may be produced, i.e. vinified, in an area outside the specified

region concerned provided that:

(a) this takes place in a county in immediate proximity to, i.e. contiguous with, the specified region.

(b) in all cases prior authorisation must be obtained from Wine Standards of the Food Standards Agency, who will undertake the necessary controls.

MINIMUM NATURAL, ACTUAL AND TOTAL ALCOHOLIC STRENGTHS AND ENRICHMENT

Natural Alcoholic Strength: The minimum natural alcoholic strength, i.e. before enrichment, shall not be less than 6.0% volume.

Enrichment: The process of enrichment (in accordance with the procedures laid down in Annex XVa, points A and B, Reg. 1234/2007) shall not increase total alcoholic strength by more than 3% volume. In exceptional years, and at the discretion of the Commission, enrichment up to 3.5% by volume may be authorised.

The actual alcoholic strength of the finished enriched wine shall not be less than 9% volume. However a white wine that has not been enriched may have a minimum actual alcoholic strength of 8.5% volume.

ACIDIFICATION, DE-ACIDIFICATION AND SWEETENING

De-acidification and acidification: The conditions and limits on acidification/de-acidification are those laid down for the production of Wine. De-acidification of fresh grapes, grape must, grape must in fermentation and new wine still in fermentation is permitted.

- De-acidification of wines is permitted only up to a limit of 1g/l expressed as tartaric acid.

- Acidification is not allowed, but in exceptional years and at the discretion of the Commission this may be authorised.

Sweetening: Sweetening after fermentation is a separate process from enrichment. The total alcoholic strength of the wine can be raised by sweetening by up to 4% volume, subject to a limit of 15% for enriched wines.

Sweetening must conform to the conditions of Annex I D, of Regulation 606/2009 concerning the production of Wine, and must take place in the PDO or in a county in immediate proximity to, i.e. contiguous with, the PDO.

The sweet-reserve used shall be limited to grape must, concentrated grape must or rectified concentrated grape must which, with the exception of rectified concentrated grape must, shall originate in the same PDO as the wine being sweetened.

VINE VARIETIES

Acolon; Albalonga; Albarino; Arbane; Auxerrois; Bacchus; Black Hamburg; Blau Portugueser; Blauburger; Blaufrankisch; Bolero; Cabernet Blanc; Cabernet Franc; Cabernet Sauvignon; Cascade; Chardonnay; Chasselas; Comtessa; Dalkauer; Dornfelder; Dunkelfelder; Ehrenfelser; Elbling White; Enantio; Faber; Faberrebe; Felicia; Findling; Fruhburgunder (Pinot Noir Precoce); Gagarin Blue; Gamaret; Gamay Garanoir; Gewurztraminer; Gruner Veltliner; Gutenborner; Heroldrebe; Huxelrebe; Johanniter; Jubilaumsrebe; Kanzler; Kekfrankos; Kerner; Kernling; Madeleine Angevine; Madeleine Sylvaner; Malbec; Marechal Foch; Merlot; Merzling; Monarch; Muller Thurgau; Muscat; Nobling; Optima; Orion; Ortega; Perle; Petit Meslier; Phoenix; Pinot Blanc; Pinot Meunier; Pinot Noir; Refosco; Regent; Regner; Reichensteiner; Riesling; Rondo; Roter Veltliner; Rulander (Synonyms: Pinot Gris, Pinot Grigio); Sauvignon Blanc; Sauvignon Gris; Scheurebe; Schonburger; Senator; Siegerrebe ; Sirius; Solaris; Traminer; Villaris; Wrotham Pinot; Wurzer; Zala Gyongye; Zweigeltrebe

WINE-MAKING METHODS

During the process of harvesting, wine-making and storage, wine-makers must ensure that potential individual English Wines are distinguishable from other Wines and potential PGI Wines, and that the control body (Wine Standards) can identify at any time whether a particular must or wine is destined for English Wine.

Particular attention must be paid to the compilation of accurate and up-to-date records on the production process and movement of must and wine in accordance with EC regulations. If on inspection by Wine Standards for annual certification the records fail to establish the criteria for the English Wine Scheme, approval for the wine in question will be withdrawn and it must be marketed as a (non-PDO) Wine. Either the Wine Standards winery record sheet (form WSB 20) or an alternative record system approved by Wine Standards must be used. The detailed requirements are a matter for Wine Standards. Further advice can be sought from their Inspectors.

MAXIMUM YIELDS: 80 hl/ha

ASSESSMENT

Each potential English Wine shall be subject to:

(a) an independent post-bottling analytical test; and,

(b) an organoleptic test at the expense of the applicant.

In order to obtain English Wine status, a wine must pass both tests.

(a) The analytical test

1. **Actual and Total Alcoholic Strengths:** A minimum of 8.5% actual alcoholic strength and 9% for enriched wines. Total alcoholic strength must not exceed 15%.

2. **Reducing Sugars:** No parameters set: for information only.

3. **pH:** No parameters set: for information only.

4. **Total Acidity:** A minimum of 4g/l expressed as tartaric acid.

5. **Volatile Acidity:** A maximum of: 1.08mg per litre in white and rosé wines
   1.2mg per litre in red wine

6. **Total Sulphur Dioxide:** The maximum Total Sulphur Dioxide is:

   For wines with sugar levels below 5g per litre;
   150mg per litre for red wine
   200mg per litre for white and rosé wines

   For wines with sugar levels above 5g per litre;
   200mg per litre for red wines
   250mg per litre for white and rosé wines

   For wines with sugar levels above 45g per litre;
   300mg per litre

7. **Free Sulphur Dioxide:**

A maximum of 45mg/l for dry wines as defined in Part B, Annex XIV, of Regulation 607/2009.

A maximum of 60mg/l for other wines.

For wines with free sulphur dioxide levels of between 15mg/l and 5mg/l, the following additional requirements will apply:

a) the analysis is carried out after at least 28 days after the last day of bottling the wine;

b) residual sugar is below 5g / l;

c) pH is below 3.1;

d) total acid is above 7g/l as tartaric;

e) free acetaldehyde is below 1mg/l; and

f) bottles labelled with a printed “consume by date” that is no later than 12 months from the first day of bottling the wine.

The above parameters will demonstrate that effective oenological techniques have been used, and they will ensure that the wine is stable until its “consume by date”. Condition 7e) will require an acetaldehyde test in addition to the other analytical tests required under the scheme.

8. **Copper:** A maximum of 0.5mg/l

9. **Iron:** A maximum of 8mg/l

10. **Sterility:** There must be no indication of yeast or bacteria liable to cause spoilage of the wine.

11. **Protein stability:** The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

(b) The Organoleptic test: No-fault tasting

- The no-fault tasting (and appeals) can be carried out by the UKVA Wine Scheme Manager: he will ensure that the wine is deemed commercially acceptable.

- An independent appeal may be conducted in accordance with the provisions at **Annex 1**.

PART 2: QUALITY SPARKLING WINE

English Quality Sparkling Wines are made from grapes grown close to the limit for viticulture. All vineyards are positioned at above 49.9 degrees north leading to long daylight hours in the growing season. The climate is temperate with few summer days above 30°C. The diurnal temperature range is high.

These wines are made from the classic sparkling wine grape varieties. In England these varieties reach full phenolic ripeness at moderate sugar levels and with high acid levels. Wines from this PDO are made entirely from must containing only natural acid. These wines exhibit stronger aromatic flavours of the underlying grape varieties than wines from the same varieties grown at warmer latitudes.

The northerly latitude of the vineyards in this PDO creates the long growing season and long daylight hours that are key to the development of strong aromatic flavours. The moderate temperatures lead to the high acidity and low pH which is the backbone of fine sparkling wines.

Organoleptic characteristics

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- **Odour & taste**: distinct flavours of the grapes along with autolytic flavours that come from the secondary fermentation in the bottle

SPECIFICATION

MAKING OF A QUALITY SPARKLING WINE IN AN AREA OUTSIDE THE SPECIFIED REGION CONCERNED

A potential PDO Quality Sparkling Wine may be produced, i.e. vinified, in an area outside the specified region concerned provided that:

(a) this takes place in a county in immediate proximity to, i.e. contiguous with, the specified region.

(b) in all cases prior authorisation must be obtained from Wine Standards of the Food Standards Agency, who will undertake the necessary controls.

MINIMUM NATURAL, ACTUAL AND TOTAL ALCOHOLIC STRENGTHS AND ENRICHMENT

Natural Alcoholic Strength: The minimum natural alcoholic strength of the cuvées, i.e. before enrichment, shall not be less than 6% volume.

Enrichment: The process of enrichment (in accordance with the procedures laid down in Annex XVa, points A and B, Reg. 1234/2007) shall not increase total alcoholic strength by more than 3% volume. In exceptional years, and at the discretion of the Commission, enrichment up to 3.5% by volume may be authorised.

Total and Actual Alcoholic Strength: The total alcoholic strength of the cuvées intended for the preparation of English Quality Sparkling Wines shall not be less than 9%. The actual alcoholic strength of English Quality Sparkling Wines, including the alcohol contained in any expedition liqueur added, shall not be less than 10%.

ACIDIFICATION, DE-ACIDIFICATION AND SWEETENING

De-acidification and acidification: De-acidification of cuvées intended for the preparation of English Quality Sparkling Wine is permitted without limit. Acidification of cuvées intended for the preparation of English Quality Sparkling Wine is permitted up to a maximum of 1.5g/l, expressed as tartaric acid. Acidification and de-acidification are mutually exclusive.

Sweetening: Sweetening of the cuvées intended for the preparation of Quality Sparkling Wine is prohibited.

VINE VARIETIES

English Quality Sparkling Wines shall be made from the following vine varieties:

- Chardonnay
- Pinot Noir
- Pinot Noir Précoce
- Pinot Meunier
- Pinot Blanc
- Pinot Gris

WINE-MAKING METHODS

During the process of harvesting, wine-making and storage, wine-makers must ensure that potential individual English Quality Sparkling Wines are distinguishable from other Wines, potential PDO or PGI still Wines and potential PGI Quality Sparkling Wines, and that the control body (Wine Standards) can identify at any time the different cuvées or base wines.

Particular attention must be paid to the compilation of accurate and up-to-date records on the production process and movement of must and wine in accordance with EC regulations. If on inspection by Wine Standards for annual certification the records fail to establish the criteria for the English Quality Sparkling Wine Scheme, approval for the wine in question will be withdrawn and it must be marketed without a Protected Designation of Origin. Either the Wine Standards winery record sheet (form WSB 20) or an alternative record system approved by Wine Standards must be used. The detailed requirements are a matter for Wine Standards. Further advice can be sought from their Inspectors.

MAXIMUM YIELDS: 80 hl/ha

PRODUCT DEFINITION
English Quality Sparkling Wines must meet the product requirements for Quality Sparkling Wines. Quality Sparkling Wine is the product:

- which is obtained by first or second alcoholic fermentation of fresh grapes, grape must or wine;
- which, when the container is opened, releases carbon dioxide derived exclusively from fermentation;
- which has an excess pressure, due to carbon dioxide in solution, of not less than 3.5 bar when kept at a temperature of 20°C in closed containers;
- for which the total alcoholic strength of the cuvées intended for their preparation shall not be less than 9% vol.

Additionally, English Quality Sparkling Wines must be made by the ‘traditional method’. This requires that the product:

- was made sparkling by a second alcoholic fermentation in the bottle;
- spent at least 9 months on yeast lees;
- was separated from the lees by disgorgement.

TIRAGE LIQUEUR
The tirage liqueur intended for the production of an English Quality Sparkling Wine may contain only:

- sucrose
- concentrated grape must
- rectified concentrated grape must
- grape must or partially fermented grape must
- wine

Any must or wine must be sourced from the same Protected Designation of Origin as the cuvée to which it is added.

The addition of tirage liqueur may not cause an increase in the total alcoholic strength of the cuvée of more than 1.5% vol. This increase is measured by calculating the difference between the total alcoholic strength of the cuvée and the total alcoholic strength of the English Quality Sparkling Wine before any expedition liqueur is added.

Note: Tirage is a separate process from Enrichment and the addition of Expedition Liqueur

EXPEDITION LIQUEUR

The expedition liqueur may contain only:

- sucrose
- grape must
- grape must in fermentation
- concentrated grape must
- rectified concentrated grape must
- wine
- wine distillate
- a mixture of any of the above

The addition of expedition liqueur shall not increase the actual alcoholic strength of the English Quality Sparkling Wine by more than 0.5% vol.

Note: Expedition liqueur is a separate process from Enrichment or Tirage.

ASSESSMENT

Each potential English Quality Sparkling Wine for which a new tirage liqueur has been prepared and added, shall be subject to (a) an independent post-disgorgement analytical test and (b) a no-fault tasting to test for the presence of faults. In order to obtain English Quality Sparkling Wine status, a wine must pass both tests.

(a) The analytical test:

1. **Actual Alcoholic Strength:** A minimum of 10% vol.

2. **Reducing Sugars:** No parameters set: for information only.

3. **Total Acidity:** A minimum of 4g/l expressed as tartaric acid.

4. **Volatile Acidity:** A maximum of 18 milliequivalents per litre for white and rosé wines.

5. **Total Sulphur Dioxide:** The maximum is 185mg per litre.

6. **Copper:** A maximum of 0.5mg/l.

7. **Iron:** A maximum of 8mg/l.

8. **Chill stability:** No crystal deposits when held at 2ºC for 36 hours.

9. **Pressure :** Not less than 3.5 bar when measured at 20ºC

(b) The Organoleptic test: No-fault tasting

The no-fault tasting (and appeals) can be carried out by the UKVA Wine Scheme Manager: he will ensure that the wine is deemed commercially acceptable.

An independent appeal may be conducted in accordance with the provisions at **Annex 1**

DESCRIPTION AND LABELLING:

Where the conditions for the use of the terms “bottle-fermented”, “traditional method”, “bottle fermented by the traditional method” have been met, the term “Traditional” can be used elsewhere on the label.

PART 3: GENERAL PROVISIONS

APPLICATIONS
The UKVA has appointed the Wine Scheme Manager to be Corkwise, Campden BRI

ENFORCEMENT OF THE SCHEME
Food Standards Agency (Wine Standards) is the competent body responsible for official controls as specified in Regulation 1234/2007. The organisation of annual verification will be undertaken by Wine Standards on a random, risk-based basis. The competent body will monitor and verify that the requirements of the Scheme including compliance with the characteristics and qualities for “English” designation have been met. In particular it is concerned with labelling aspects and with the examination of vineyard and winery records. Wines which fail to comply, following checks by the competent body, may not be marketed with a Protected Designation of Origin.

LABORATORIES
Laboratories used have to meet the minimum standards set out in the Regulations which is specified as ISO 17025 (or equivalent). If a laboratory other than Corkwise is used (in the UK or abroad) the applicant will be required to provide evidence that the chosen laboratory meets the appropriate or equivalent standards on the first occasion they are used.

KEY CONTACTS
1. UKVA Wine Scheme Manager

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2. Robert Beardsmore, General Secretary
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3. Wine Standards, Food Standards Agency
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4. Philip Munday
Department for Environment, Food and Rural Affairs (Defra)
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ANNEX 1

Should an applicant choose to submit a wine for appeal to a Tasting Panel, two sample bottles, labelled with the application number only, should be sent to the UKVA Wine Schemes Manager. A blind organoleptic test will be undertaken by a Tasting Panel consisting of not fewer than 5 and not more than 7 persons, drawn from four categories of tasters, with a minimum of 2 tasters from the categories (b), (c) or (d) below. A minimum of two thirds (66%) of the tasters will need to give a pass mark in each category in order for a wine to pass. For example, if there are 5 tasters a minimum of 4 will need to award a pass mark; if there are 6 tasters, a minimum of 4 will need to award a pass mark, and if there are 7 tasters, a minimum of 5 will need to award a pass mark.

The four categories of tasters are:
(a) Producers (either the producers of grapes or the makers of wine);
(b) The Wine Trade (wholesalers/retailers/wine consultants);
(c) Consumers; and
(d) Persons with oenology or wine-making specialism, Masters of Wine, or persons with a diploma in wine or wine making.

The properties of the wine will be evaluated by awarding points for:

- **colour & clarity** 3 points (minimum required to pass 2 points)
- **nose** 4 points (minimum required to pass 2 points)
- **taste** 13 points (minimum required to pass 6 points)

The evaluation will be as follows:

colour and clarity	unacceptable 0 – 1 point acceptable 2 – 3 points
nose	unacceptable 0 points imperfect 1 point balanced 2 points fine 3 – 4 points
taste	imperfect 0 – 5 points acceptable 6 – 7 points balanced 8 – 9 points fine 10 – 13 points