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PROTECTED GEOGRAPHICAL INDICATION (PGI)

PROTECTED NAME: ENGLISH REGIONAL

DEMARCATION: ENGLAND

PART 1: STILL WINE

English Regional 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 hybrids and 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 PGI 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

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 process of enrichment by the addition of sucrose, concentrated grape must or rectified concentrated grape must to fresh grapes, grape must, grape must in fermentation or new wines still in fermentation shall not raise the total alcoholic strength above 11.5% for white wines and 12% for red and rosé wines.

(Similar restrictions apply to the processes of enrichment of grape must by reverse osmosis and the enrichment of wine by partial concentration through cooling subject to a maximum increase of 2% volume.)

Total Alcoholic Strength: Must not exceed 15%.

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 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%.

The sweet-reserve used shall be limited to grape must, concentrated grape must or rectified concentrated grape must.

VINE VARIETIES

Acolon; Albalonga; Albarino; Arbane; Auxerrois; Bacchus; Black Hamburg; Blau Portugueser; Blauburger; Blaufrankisch; Bolero; Cabernet Blanc; Cabernet Franc; Cabernet Sauvignon; Cascade; Chambourcin; Chardonnay; Chasselas; Comtessa; Dalkauer; Dornfelder; Dunkelfelder; Ehrenfelser; Elbling White; Enantio; Faber; Faberrebe; Felicia; Findling; Foch; Fruhburgunder (Pinot Noir Precoce); Gagarin Blue; Gamaret; Gamay; Garanoir; Gewurztraminer; Gruner Veltliner; Gutenborner; Heroldrebe; Huxelrebe; Johanniter; Jubilaumsrebe; Kanzler; Kekfrankos; Kerner; Kernling; Leon Millot; 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; Seyval Blanc; Siegerrebe; Sirius; Solaris; Traminer; Triomphe; 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 Regional Wines are distinguishable from other Wines and potential PDO Wines and that the control body (Wine Standards) can identify at any time whether a particular must or wine is destined for English Regional 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 Regional Wine Scheme, approval for the wine in question will be withdrawn and it must be marketed as a (non-PGI) 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: 100 hl/ha

ASSESSMENT

Each potential English Regional Wine shall be subject to:

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

(b) a no-fault tasting to test for presence of faults.

In order to obtain English Regional 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. 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.

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) 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 Regional 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 a wide range of grape varieties including hybrids and lesser known varieties, as well as the more common sparkling wine varieties. Wines from this PGI are made entirely from must containing only natural acid.

The northerly latitude of the vineyards in this PGI 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 the high acidity and low pH which is the backbone of fine sparkling wines.

Organoleptic characteristics

- **Visual appearance:** clear liquid with insignificant sedimentary deposit

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

SPECIFICATION

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 Regional Quality Sparkling Wines shall not be less than 9%. The actual alcoholic strength of English Regional 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 Regional Quality Sparkling Wine is permitted without limit. Acidification of cuvées intended for the preparation of English Regional 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 English Regional Quality Sparkling Wine is prohibited.

VINE VARIETIES

Acolon; Albalonga; Albarino; Arbane; Auxerrois; Bacchus; Black Hamburg; Blau Portugueser; Blauburger; Blaufrankisch; Bolero; Cabernet Blanc; Cabernet Franc; Cabernet Sauvignon; Cascade; Chambourcin; Chardonnay; Chasselas; Comtessa; Dalkauer; Dornfelder; Dunkelfelder; Ehrenfelser; Elbling White; Enantio; Faber; Faberrebe; Felicia; Findling; Foch; Fruhburgunder (Pinot Noir Precoce); Gagarin Blue; Gamaret; Gamay; Garanoir; Gewurztraminer; Gruner Veltliner; Gutenborner; Heroldrebe; Huxelrebe; Johanniter; Jubilaumsrebe; Kanzler; Kekfrankos; Kerner; Kernling; Leon Millot; 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; Seyval Blanc; Siegerrebe; Sirius; Solaris; Traminer; Triomphe; 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 Regional Quality Sparkling Wines are distinguishable from other Wines, potential PDO or PGI still Wines and potential PDO 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 Regional Quality Sparkling Wine Scheme, approval for the wine in question will be withdrawn and it must be marketed without a Protected Geographical Indication. 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: 100 hl/ha

PRODUCT DEFINITION

English Regional 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 Regional 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 Regional Quality Sparkling Wine may contain only:

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

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 Regional 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 Regional Quality Sparkling Wine by more than 0.5% vol.

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

ASSESSMENT

Each potential English Regional 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 Regional Quality Sparkling Wine status, a wine must pass both tests.

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**.

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 Regional” 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 Geographical Indication.

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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London WC2B 6NH
Tel: 020 7276 8351
Email: john.boodle@foodstandards.gsi.gov.uk

4. Philip Munday
Department for Environment, Food and Rural Affairs (Defra)
Wine Team, Area 8C
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London SW1 P 3JR
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Email: philip.munday@defra.gsi.gov.uk

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