

UK Wine Schemes

Protected Designation of Origin (PDO)

Protected Geographical Indication (PGI)

and

Sussex Wine Scheme (QWS pending PDO ratification)

GUIDE TO APPLICATIONS

In order to gain PDO (Quality Wine), PGI (Regional Wine) or Sussex (Quality Wine) status, wines are required to undergo:

1. An independent post-bottling analysis
2. A no-fault tasting

Applicants must familiarise themselves with the relevant scheme rules to ensure that their wines meet all the required criteria.

Sussex Wine Scheme:

As per the provisions given in Regulation (EU) 479/2008 Article 38 (7) and Regulation (EU) 33-2019 Article 8, the Sussex QWS has been given national transitional protection by DEFRA (so is protected in the UK only) but has not been ratified as an EU PDO scheme yet.

This means that any UK wine vineyard or producer using the term 'Sussex' or the equivalent terms given in the application document on their label, in marketing descriptions on websites or any other promotional material, should successfully apply for and pass the Sussex QWS before doing so or remove the term completely from their materials.

For wines submitted under the Sussex wine scheme applicants must be aware that wines may not be labelled as PDO but must be labelled as Quality Wine - please consult your local Wine Standards Inspector for details. The rules for the Sussex scheme are also more stringent than for the English and Welsh PDO schemes and, for sparkling wines, include the requirement for a pre-bottling analysis of the cuvée to be approved by the Scheme Manager (currently Campden BRI).

The **no-fault tasting/organoleptic assessment** must be carried out by the designated UK Laboratory, Campden BRI.

Campden BRI are also able to perform the required **post-bottling analysis** but if an alternative laboratory is used it must meet the minimum standards set out in the Regulations, which is specified as ISO 17025 (or equivalent). If a laboratory other than Campden BRI is used (in the UK or abroad) the applicant will be required to provide:

- A full post-bottling analysis certificate
- Evidence that the chosen laboratory meets the appropriate or equivalent standards

All applications must be completed online and paid for before samples are sent for assessment.

The process outline is as follows:

1. The applicant **completes the online application**, selecting the scheme type (PDO, PGI or QWS), wine style (Still or Sparkling) and region (England, Wales or Sussex). The scheme type QWS is for Sussex applications only.
2. The applicant **submits the application** and makes payment via the online payment gateway.
3. The **application is reviewed** by the Wine Scheme Manager and, if accepted, a unique Application Number is allocated automatically. The applicant will receive an automated email confirming receipt of their application and payment, together with instructions for delivery of samples.
4. If an application is NOT accepted by the Wine Scheme Manager, the applicant will be notified by email and given an opportunity to correct any errors and resubmit the application.
5. The **applicant sends samples** as specified and will receive confirmation by automated email that they have been received. This email will also include the date on which the laboratory expect the result of the no-fault tasting to be available.
6. The **post-bottling analysis (if requested)** will be carried out by the laboratory and the results sent by email directly to the Applicant.

Please note that the wine details on the Post Bottling Analysis certificate will be those shown on the sample bottle labels received by the laboratory (this is a requirement of the laboratory's ISO 17025 accreditation). If you need a specific wine name to be shown on the analysis certificate (e.g. to satisfy export / import requirements) then you must take care to label sample bottles accordingly. If the wine is to be marketed under multiple names then be aware that only one name can be shown on the analysis certificate and this must match one of the names you have entered on the application. Only one analysis certificate will be issued and it will not be amendable (other than to correct errors such as typos).

7. The **no-fault tasting/organoleptic assessment** will then be carried out by the laboratory.
8. The Application Form, Post Bottling Analysis results and No-Fault tasting results will then be reviewed to determine whether the wine passes all criteria for the requested designation and the applicant will be informed of the result by automated email.
9. Details of wines meeting the defined criteria for the relevant scheme will be **published automatically** on the WineGB website.

Application fees are those currently in force and specified on the wine scheme application pages of the WineGB website.

Applications will not be accepted unless all paperwork, payment and sample bottles are received.

Appeals:

Applicants may appeal against a decision not to award PDO or PGI status subject to the following conditions:

- Any analytical retest or repeat tasting must be carried out using one of the samples from the initial delivery. New samples will not be accepted.

Appeals must be submitted online **within 60 days of the date the failure is recorded after which period a new application will be required instead.**

Refund of No-fault tasting Fee:

Where a wine has failed an analytical test and has not, therefore, gone forward to the tasting, AND no appeal has been received and accepted within 60 days of the date of failure, the tasting fee will be refunded.

Wine Scheme Rules:

Please read the relevant Wine Scheme Specification(s). These can be found in the Wine Schemes section of the WineGB website (www.winegb.co.uk).

Any queries or complaints should be addressed to the Wine Scheme Manager at WineGB (winescheme@winegb.co.uk).

Clarifications:

The following clarifications to the scheme rules are included in response to queries raised by producers. If there are any other areas where the scheme rules are not clear please contact the Wine Scheme Manager (winescheme@winegb.co.uk) in the first instance.

Maximum Yields

PDO

The maximum yield is defined in UK law as follows:

“The wine must come from a batch of wine for which the maximum yield for each hectare of land cultivated with vines for producing the wine was 80 hl/ha.”

DEFRA have advised that this rule should be applied as follows:

- To the average yield of all parcels of the same varietal used in a wine blend
- To all constituent parts of the blend individually

For example, for a blend of Chardonnay, Pinot Noir and Pinot Meunier:

If Chardonnay and Pinot Noir came in at an average of 60hl/ha but the Pinot Meunier came in at 85hl/ha then the resultant blend would not qualify for PDO regardless of the proportions of each grape in the blend.

There is also a body of opinion held by some whereby the maximum yield is intended to apply to the planted areas in the appellation as a whole, so that individual producers can exceed the yields provided the average yield over the entire planted area of England (or Wales in the case of Welsh PDO Wine) is within the limit, **but be aware it is open to challenge**. In the meantime WineGB is intending to apply to DEFRA to clarify the rules by way of a legal amendment.

PGI

The maximum yield of 100hl/ha applies under exactly the same rules as for PDO

Wines exceeding the Yield criteria

Wines which do not meet the PDO criterion but do meet that for PGI may be assessed for PGI designation. Any wines which do not meet PGI maximum yield criterion may be registered and marketed as Varietal wines, or simply sold as table wines with no vintage or grape varieties shown on the label.

*Note that the **yield** refers to the size of the harvest and **cannot be adjusted post harvest** by discarding grapes, must/juice or wine.*

Summary Terms and Conditions

Applicant responsibility

Responsibility for the content of each application, the accuracy of the data and for compliance of the wine with the Wine Scheme rules as set out in the regulations rests wholly with the Applicant.

Wines of Great Britain (WineGB) services

The WineGB nominated Wine Scheme Manager shall carry out administrative services for the Wine Schemes, which include but are not limited to: manual validation of Application Forms; evaluation of Post Bottling Analysis results; determining whether a wine meets the necessary criteria for the designation sought. WineGB does not accept any liability for any loss or damage arising from the services provided by the Wine Scheme Manager. For full terms and conditions follow the link on the Wine Schemes page of the WineGB website (www.winegb.co.uk).

Campden BRI services

All services provided by Campden BRI are subject to their standard terms and conditions which can be found at <http://www.campdenbri.co.uk/campdenbri/terms.pdf>.

Consent to Disclosure

As part of the application process, applicants are required to confirm that they consent to the disclosure of analysis results by Campden BRI (Nutfield) to the WineGB and accept that Campden BRI (Nutfield) will have no liability in respect of any such disclosure.

General Data Protection Regulations

The information provided, including personal data, will be primarily used for the purpose of checking and processing each application, and for enforcing the wine marketing and related regulations. WineGB may use the name, address and/or other details on this form to contact applicants to monitor the service provided.

The data will be kept on a computer and the periodic, anonymised, statistical analysis of global figures across the schemes may also be undertaken.

For the purposes of the annual verification of wines and enforcement, the data will be passed to Wine Standards of the Food Standards Agency, and may be released on request to Trading Standards and other enforcement authorities to facilitate investigations including suspected fraud or risk to health.

The names and vintages (where applicable) of successful PDO and PGI applications will be listed on the WineGB website.

Except for the purposes stated above, all other information will be kept confidential.

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