

1. Introduction

NASAA Certified Organic has been approved by the European Commission to certify organic wine to the (EU) No 203/2012. Operators must comply with the following requirements in addition to the NASAA Organic Standards (NOS) and National Standard for Organic and Biodynamic Produce (NS) to be able to label wine as 'Organic' and use the 'EU Leaf logo'.

2. EU Standards Requirements

2.1 Oenological practices not permitted under (EU) NO 203/2012

- 2.1.1 Partial concentration by cooling
- 2.1.2 Partial dealcoholisation of wine
- 2.1.3 Elimination or reduction of sulphur dioxide through physical processes
- 2.1.4 Tartaric stabilisation of wine through electro dialysis, or treatment through cation exchangers
- 2.1.5 Heat treatments are permitted but shall not exceed 70 degree Celsius.
- 2.1.6 Centrifuging and filtration, with or without inert filtration aids are permitted however filters shall not have pores smaller than 0.2 micrometres

2.2 Differences in the products or substances permitted under (EU) NO 203/2012 (in comparison with NASAA Organic Standard and National Standard for Organic and Biodynamic Produce)

- 2.2.1 Grapes produced in accordance with National Standard for Organic and Biodynamic Produce (DOA) are certified to the EU regulations under the equivalence.
- 2.2.2 Only the ingredients allowed in the section VIII of (EU) NO 203/2012 and as listed in Table 3b may be used for wine exported to the EU.

3. Labelling

- 3.1 Wine made before 31 July 2012, may be able to be labelled as 'Made from Organic grapes'. The 'Organic logo of the EU' must not be used.
- 3.2 Wine made after 31 July 2012, the 'Organic logo of the EU' may be able to be used provided the wine is made in compliance with the new EU wine regulation.
- 3.3 Operators using "Organic logo of the EU" shall keep recorded evidence, for a period of at least five years after they placed on the market that wine obtained from organic grapes, including of the corresponding quantities of wine in litres, per wine category and per year.
- 3.4 The labelling requirements as set out in the EU organic logo user manual and FAQs must be followed. The operator must seek prior approval for the use of EU organic logo. NASAA Certified Organic EU code for Wine produced in Australia and exported to the EU is AU-BIO-119.

Table 3b: Comparison of allowed wine inputs between the National Standard for Organic and Biodynamic Produce, NASAA Organic Standard, and European Union Regulation 203/2012

Product		Standards and Regulations			
Purpose	Generic Product	National Standard (NS)	NASAA Organic Standard (NOS)	(EC) NO 203/2012	Conditions
Inoculants	Yeast	✓	✓	✓	Non GMO (NS, NOS)
Extraction aids	Pectolytic enzymes	✓	✓	✓	Must not be genetically modified. Microorganisms shall be grown on substrates that consist entirely of organic ingredients and substances listed in this
Yeast Nutrients	Thiamine Hydrochloride (Vitamin B1)	x	✓	✓	Only permitted when use is legally required (verification required) NOS
	Other vitamins	x	✓	x	
	Diammonium phosphate (DAP)	x	x	✓	
	Grape Juice Concentrate	✓	✓	✓	Must be certified organic
	Inactivated yeast,, yeast hulls, autolysates of yeast	✓	✓	✓	
	Potassium Bicarbonate	✓	✓	✓	
	L-Tartaric Acid	✓	✓	✓	
	Calcium Carbonate	✓	✓	✓	
Deacidification purposes	Malic acid	✓	✓	x	
	Egg Whites	✓	✓	✓	Must be certified organic
Clarification	Alginic Acid	✓	✓	✓	
	Milk	✓	✓	x	Must be certified organic
	Isinglass	✓	✓	✓	
	Casein	✓	✓	✓	
	Bentonite	✓	✓	✓	
	Kaolin	✓	✓	x	
	Pea or Wheat protein	✓	✓	✓	Organic Source (NS, NOS)
	Silicon Dioxide	✓	✓	✓	Amorphous (NOS) As a gel or Colloidal Solution (NS)
	Gelatine	✓	✓	✓	
	Gum Arabic (Acacia Gum)	✓	✓	✓	From organic source if available (EU). Water extracted only (NOP).
	Tannins/Tannic Acid	✓	✓	✓	Filtration aid for Wine (NOS, NS)
Yeast Protein extract	✓	✓	✓	Derived from organic raw material if available	

	Chitosan derived from <i>Aspergillus niger</i>	✓	✓	✓	
Stabilisation	Potassium bitartrate (cream of tartar)		✓	✓	
	Citric Acid	✓	✓	✓	
Filtration	Perlite	✓	✓	✓	
	Diatomaceous earth	✓	✓	✓	
	Activated Carbon	✓	✓	✓	"Activated charcoal" from vegetative sources only (NOP)
	Cellulose	✓	✓	✓	
Sulphite Reduction	Copper Sulphate	×	×	✓	Only allowed until 31/7/-18 (EU)
	Copper Citrate	×	×	✓	
Preservatives / Antioxidants	Potassium Metabisulphite (PMS)	✓	✓	✓	
	Sulphur Dioxide Gas	✓	✓	✓	(gas or aqueous) (E220) Restricted to maximum level of 100mg/l (total) (NOS)
	Ascorbic Acid	✓	✓	✓	Non-synthetic if commercially available
Flavouring Agents	Oak products	✓	✓	✓	Timber should be restricted to certified/sustainably harvested woods not containing toxins
Sparging / creating inert environment	Nitrogen	✓	✓	✓	Oil free grades only (NOP)
	Argon	✓	✓	✓	
	Carbon Dioxide	✓	✓	✓	
	Ozone	✓	✓	×	Allowed as a barrel sanitising agent. Post-harvest, Storage Treatment (NOS, NS)
	Oxygen	✓	✓	✓	Oil free grades only (NOP)

Table 3c. Maximum Sulphur levels under (EU) No 203/2012 and NASAA Organic Standard

Wine	Residual Sugar	NASAA Organic Standard Sulphur Dioxide maximum level (total)	EC # 203/2012 SO ₂ limit (total sulphur)
Red	<2g/l	100mg/l	100 mg/l
White/ Rosé	<2g/l	100mg/l	150mg/l
Liqueur Wines	<5g/l	100mg/l	120mg/l
Red	>5mg/l	100mg/l	170mg/l
Whites/Rosé	>5mg/l	100mg/l	220mg/l
Sparkling Wines		100mg/l	155mg/l
Liqueur Wines	>5mg/l	100mg/l	170mg/l