

## SCHEDULE 3

Regulation 5

### Quality wine psr

#### Placing on the market

20. It is an offence to use the term “quality wine psr” in relation to a wine produced in Northern Ireland unless it complies with this Schedule.

##### Commencement Information

**I1** Sch. 3 para. 20 in operation at 1.12.2009, see [reg. 1](#)

#### Specified regions

21. For the purposes of point A of Annex VI to Regulation 1493/99, “specified region” means Northern Irish vineyards less than 220 metres above sea level.

##### Commencement Information

**I2** Sch. 3 para. 21 in operation at 1.12.2009, see [reg. 1](#)

#### Irrigation

22. Irrigation may only be carried out in accordance with an authorisation granted by the Agency.

##### Commencement Information

**I3** Sch. 3 para. 22 in operation at 1.12.2009, see [reg. 1](#)

#### Production

23.—(1) The wine must be —

- (a) produced in accordance with point D(1) of Annex VI to Regulation 1493/99.
- (b) treated in accordance with Point G of that Annex;
- (c) enriched, etc., in accordance with point H of that Annex;

(2) In accordance with point D(3) of that Annex, a quality wine psr may be produced in an area in immediate proximity to the specified region.

##### Commencement Information

**I4** Sch. 3 para. 23 in operation at 1.12.2009, see [reg. 1](#)

#### Minimum natural alcoholic strength

24. The minimum natural alcoholic strength is 6%.

**Status:** Point in time view as at 01/12/2009.

**Changes to legislation:** There are currently no known outstanding effects for the The Wine Regulations (Northern Ireland) 2009, SCHEDULE 3. (See end of Document for details)

#### Commencement Information

**I5** Sch. 3 para. 24 in operation at 1.12.2009, see [reg. 1](#)

#### Maximum yield

25. For the purposes of point I, paragraph 1, of Annex VI to Regulation 1493/99, the maximum yield is 80 hectolitres per hectare.

#### Commencement Information

**I6** Sch. 3 para. 25 in operation at 1.12.2009, see [reg. 1](#)

#### Designation of competent body

26. Notwithstanding regulation 3 of these Regulations, the Agency is the competent body for the purposes of Article 56 of Regulation 1493/99.

#### Commencement Information

**I7** Sch. 3 para. 26 in operation at 1.12.2009, see [reg. 1](#)

#### Analytical test

27. For the purposes of point J, paragraph 1(a) of Annex VI to Regulation 1493/99 wine must be analysed in accordance with Regulation 2676/90 and must comply with the parameters in the following table.

#### Analytical tests

| <i>Parameter</i>     | <i>Value</i>                                                                                                                                                         |
|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Alcoholic strength   | A minimum of 5.5% alcoholic strength for wines having a natural alcoholic strength of not less than 10%                                                              |
| Reducing sugars      | No standard required to be met                                                                                                                                       |
| Total acidity        | A minimum of 4 grams per litre expressed as tartaric acid                                                                                                            |
| Volatile acidity     | A maximum volatile acid content as described in point B, paragraph 1(a), (b) or (c), of Annex V to Regulation 1493/99 as read with Annex XVI to Regulation 423/2008. |
| pH                   | No standard required to be met                                                                                                                                       |
| Free sulphur dioxide | A maximum as defined in point A, paragraphs 1 and 2(a) and (b), of Annex V to Regulation 1493/99                                                                     |
| Copper               | A maximum of 0.5 mg/l                                                                                                                                                |

**Status:** Point in time view as at 01/12/2009.

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| <i>Parameter</i>  | <i>Value</i>                                                                                                         |
|-------------------|----------------------------------------------------------------------------------------------------------------------|
| Iron              | A maximum of 8 mg/l                                                                                                  |
| Sterility         | There must be no indication of yeasts or bacteria liable to spoil the wine                                           |
| Protein stability | The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C |

**Commencement Information**

**18** [Sch. 3 para. 27](#) in operation at 1.12.2009, see [reg. 1](#)

**Status:**

Point in time view as at 01/12/2009.

**Changes to legislation:**

There are currently no known outstanding effects for the The Wine Regulations (Northern Ireland) 2009, SCHEDULE 3.