

10.12 WINE

10.12.1 The following practices are approved for wine production and processing:

- Crushing in food grade construction material (food grade plastic or stainless steel)
- Clarification with approved products (refer to Annex 4 “Acceptable Additives of Non-Agricultural Origin and Processing Aids” and Table 10)
- Fermentation with naturally occurring yeasts on fruit and non genetically modified yeasts
- Fining with bentonite, diatomaceous earth, food grade gelatine, casein and physical processes such as chilling
- Maturation and storage in food grade inert materials, including new barrels, dedicated organic barrels or barrels that have been cleaned to remove interior residues under cover of an inert gas such as nitrogen
- Stabilisation using approved products (refer to Annex 4 “Acceptable Additives of Non-Agricultural Origin and Processing Aids” and Table 10)
- Sulphur dioxide for preserving wine to a maximum level of 20mg/l (free) and 100mg/l (total)
- Bottling or packaging in new containers sealed with non contaminated cork or other inert materials or in tetra paks
- Processing methods that include: settling, centrifugation, chilling, heating, filtration with approved media, treatment with inert gas

10.12.2 The following practices are prohibited for wine production and manufacture:

- GMO's and their products including processing aids and additives
- Ion exchange processes for stabilisation
- Use of lead capsules
- Copper sulphate
- Asbestos wicks
- Blending with non organic wines at any percentage
- Erythorbic Acid

Activated carbon	Kaolin
Ammonium sulphate (E517)	Lactic acid (E270)
Argon (E938)	Malic acid (E296)
Ascorbic acid (E300)	Membrane filters (asbestos free)
Bentonite (E558)	Milk, skim or whole
Calcium carbonate (E170)	Mistelle (fortified certified organic grape juice)
Cane sugar	Nitrogen (E941)
Carbon dioxide (E290)	Oxygen (E948)
Caesin	Oak pieces
Citric acid (E330)	Pectin (E440)
Concentrated grape juice (organic only)	Potassium carbonate (E501)
Di ammonium phosphate	Potassium metabisulphite (E224)
Diatomaceous earth	Potassium tartrate (E336)
Egg white	Silicon dioxide (E551)
Evaporated milk	Sulphur dioxide (gas or aqueous) (E220)
Gelatine	Tannic acid
Grape alcohol	Tartaric acid (E334)
Grape juice (organic only)	Thiamin and other vitamin supplements (only when required by law)
Isinglass	Yeast (non GMO)

Table 10: Non Organic Ingredients, Additives and Processing Aids Allowed in the Production of Organic Wine