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About this book...

This book was published to provide a handy reference for those planning to send wine overseas. Each country in the book is listed separately and shows both the analytical requirements and the minimum and maximum specifications for wine.

To facilitate the use of this book, the first entry is the specifications of Standards P4 and A12 of the [Australian] Food Standards Code, which is administered by the Australia New Zealand Food Authority.

It should also be noted that all wine made in Australia for export must first comply with the regulations of Standards P4 and A12. However, if there is a more stringent regulation of the importing country or an additional regulation, then the Australian exported wine must also comply with these more stringent and/or additional regulations indicated under 'Analytical Parameters' in this publication. Furthermore, if the importing countries regulations are less stringent to those of Australia, the Australian wine must still comply with the more stringent Australian regulations.

Limitations...

This book does not cover issues such as label specifications or maximum residue limits (MRLs) for agrochemicals. Information about label specifications is available from the Australian Wine and Brandy Corporation (AWBC) via their website www.awbc.com.au, the Winemakers' Federation of Australia (WFA) and the Australian Wine Export Council (AWEC). Information about agrochemicals can be found in the current issue of the Agrochemicals Grid published by The Australian Wine Research Institute (AWRI) or for the most up to date information via our website www.awri.com.au. Contact telephone and facsimile numbers and email addresses for these and other sources of information can be found at the back of this publication.



General information about exports...

Every wine leaving Australia as part of a consignment of more than 100 litres requires inspection and approval from the AWBC. To gain approval for your wine, you need the following:

- two bottles of wine;
- correct labels; and
- a completed and signed 'Continuing Approval Application'.*

* the analysis for this Certificate can be performed by your own laboratory, your bottler or at the AWRI.

A proforma Continuing Approval Application is available from your analyst or the AWBC at www.awbc.com.au. It can be found at this website under 'Guide to Exports' accessed by the 'Regulations' menu item.

The AWBC holds inspections on Tuesday, Thursday and Friday of every week, except the week between Christmas and New Year, and the Tuesday after Easter.

After the wine has passed inspection, an approval number is issued. Use this number on your 'Shipping Application'. These forms are also available from the AWBC.

Return the completed 'Shipping Application' to the AWBC for an 'Export Permit Number' (EPN). This number must be quoted when applying for an 'Export Clearance Number' (ECN) to the Australian Customs Service (ACS). This application can be made directly using your own computer and modem, through a forwarding agent or by submitting a completed 'Entry for Exportation' form direct to the ACS. These forms are available from the ACS.

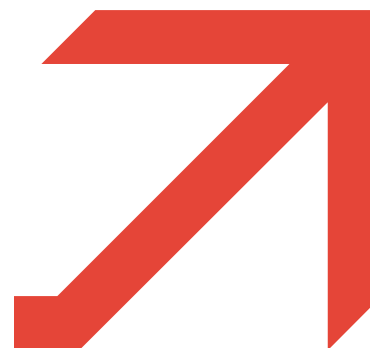
The ECN number must be on the Export Receival Advice (available from the shipping company) that accompanies the container or cases to the wharf or delivery depot, otherwise the cargo will not be accepted.

A graphic summary of the export procedure...



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Many countries have their own certification requirements as well as minimum and maximum specifications for some wine components. The information on the following pages gives the requirements and specifications for most export destinations.

Australia

The [Australian] Food Standards Code lists the following analytical parameters in Part A, General Standards or in Standard P4 for Wine, Sparkling Wine and Fortified Wine. A joint Australia New Zealand Food Standards Code was gazetted in December 2000. This joint standard contains analytical parameters for wine and wine products per se, some of which have changed or have been deleted. Until the Australian Wine and Brandy Corporation, in conjunction with Agriculture, Fisheries and Forestry Australia and the Australia New Zealand Food Authority, have developed a definitive production Standard for Australian wine, it is recommended that the following analytical parameters listed are adhered to.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C wine and sparkling wine fortified wine reduced alcohol wine	8.0% v/v 15.0% v/v	22.0% v/v 6.5% v/v
Antimony		0.15 mg/kg
Arsenic		0.1 mg/kg
Cadmium		0.05 mg/kg
Carbon dioxide sparkling wine	5.0 g/L	
Chloride (expressed as sodium chloride)		1 g/L
Copper		5.0 mg/kg
Cyanides (expressed as hydrocyanic acid)		0.1 mg/L
Gold leaf (24 carat)		0.1g/L
Lead		0.2 mg/kg
Mercury		0.03 mg/kg
Methanol (as expressed as g/L of the ethanol content at 20°C) white wine and sparkling wine other products		2 g 3 g
Phosphates (expressed as phosphorus)		400 mg/L
Polyvinylpyrrolidone (PVPP)		100 mg/L
Selenium		0.2 mg/kg
Sorbic acid		200 mg/L
Sulphates (expressed as potassium sulphate)		2 g/L
Sulphur dioxide products containing <35 g/L sugar products containing >35 g/L sugar		250 mg/L 300 mg/L
Tin		50.0 mg/kg
Volatile acidity (expressed as acetic acid)		1.5 g/L
Zinc		5.0 mg/kg

Argentina

Specifications

There are maximum specifications for the entry of wine into Argentina.

Analytical requirements

There are no certification requirements for the export of wine to Argentina, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification Maximum
Cadmium	0.01 mg/L
Calcium (expressed as calcium oxide)	0.25 mg/L
Chloride (expressed as sodium chloride)	1.0 g/L
Copper	1.0 mg/L
Lead	0.2 mg/L
Methanol	0.35 g/L
Sodium (excess)	230 mg/L
Sorbic acid	250 mg/L
Sorbitol	120 mg/L
Sulphites	1.2 g/L
Sulphur dioxide (total)	
dry red wine	130 mg/L
dry white wine	180 mg/L
dry rosé wine	180 mg/L
sweet red wine	180 mg/L
sweet white wine	210 mg/L
sweet rosé wine	210 mg/L

Bahrain

Specifications

There are no minimum or maximum specifications for the entry of wine into Bahrain other than those imposed in the country of origin.

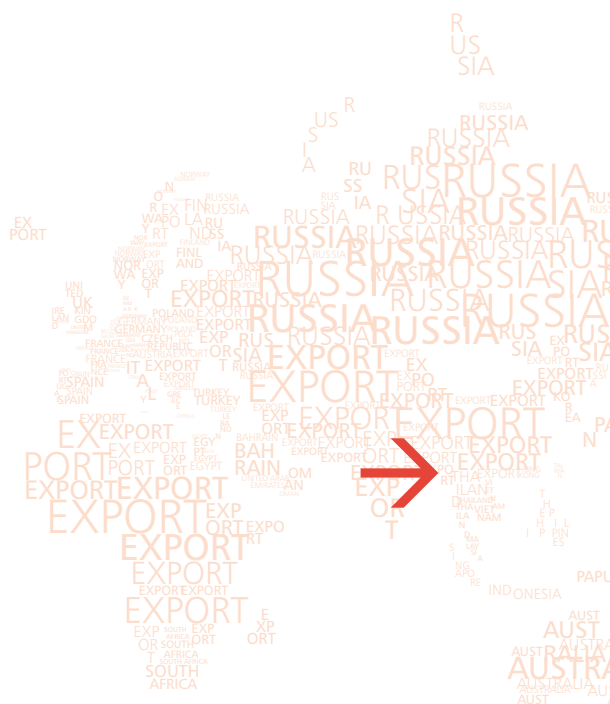
Analytical requirements

There are no certification requirements for the export of wine to Bahrain, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.



Canada

Specifications

There are maximum specifications for the entry of wine into Canada.

Analytical requirements

There are no certification requirements for the export of wine to Canada other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter

(Liquor Control Board of Ontario)

Specification

Maximum

Arsenic	100 µg/L
Cadmium	500 µg/L
Cobalt	20 µg/L
Copper (table wine)	1.0 mg/L
Diethylene glycol	10 mg/L
Ethyl alcohol (actual vs declared)	
if <16% alcohol	1.0 %v/v
if >16% alcohol	0.5 %v/v
Ethyl carbamate	
table wine	30 µg/L
fortified	100 µg/L
sake	200 µg/L
Lead	200 µg/L
Methanol	400 mg/L
Potassium ferrocyanide	500 µg/L
Sodium	500 mg/L
Sorbic acid	200 mg/L
if <9% alcohol, or	
if >1% sugar, or	
if packaged in a non-glass container	500 mg/L

continued overleaf...

Canada

Analytical parameter
(Liquor Control Board of Ontario)

Analytical parameter	Specification Maximum
Sulphur dioxide free	70 mg/L*
	50 mg/L**
bound	330 mg/L*
	250 mg/L**
total	400 mg/L*
	300 mg/L**

Turbidity	
white wine	5 N.T.U.
red wine	10 N.T.U.

Volatile acidity (expressed as acetic acid)	980 mg/L
---	----------

*For wines with 35 g/L or more residual sugar

**For wines with less than 35 g/L residual sugar

Analytical parameter
(Societe des Alcools due Quebec)

Analytical parameter	Specification Maximum
Antimony	20.0 µg/L
Asbestos	10.0 µg/L
Fluoride	2.0 mg/L
Hydrogen sulphide	0.1 mg/L
Iron	
white wine	15 mg/L
Red wine	20 mg/L
Mercury	100 µg/L
Silver	500 µg/L
Soluble sulphates (expressed as potassium sulphate)	2.0 g/L
Sulphur dioxide	
free	70 mg/L
combined	330 mg/L
Total	420 mg/L
Zinc	5 mg/L

Chile

Specifications

There are no minimum or maximum specifications for the entry of wine into Chile other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Chile, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.





Cyprus

Specifications

There are no minimum or maximum specifications for the entry of wine into Cyprus other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Cyprus, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide–free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Czech Republic

Specifications

There are no minimum or maximum specifications for the entry of wine into the Czech Republic other than those imposed in the country of origin.

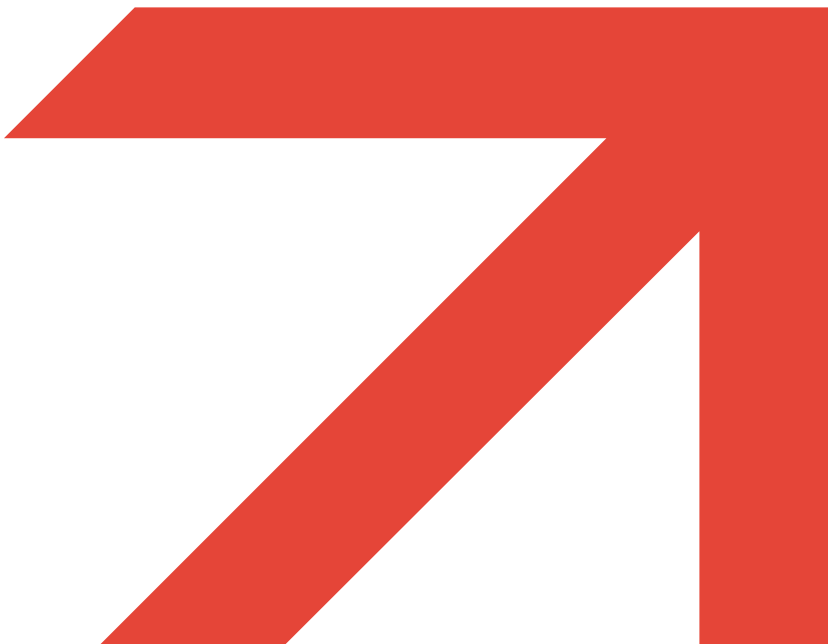
Analytical requirements

There are no certification requirements for the export of wine to the Czech Republic, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide–free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.



Egypt

Specifications

There are no minimum or maximum specifications for the entry of wine into Egypt other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Egypt, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide–free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

European Union

The following countries are members of the European Union (EU):

Austria
Belgium
Denmark
Finland*
France
Germany*
Greece
Ireland
Italy
Luxembourg
Portugal
Spain
Sweden
The Netherlands
United Kingdom*

*These countries may, in some circumstances, have different specifications and require analyses over and above those required by the EU.



European Union

Specifications

There are minimum and maximum specifications for the entry of wine into the EU.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C wine (quality)	9.0% v/v	
botrytised, noble or late harvest wine	8.5% v/v	
L-Ascorbic or erythorbic acid		300 mg/L
Carbon dioxide		2 g/L
Citric acid		1 g/L
Copper		1 mg/L
Lees (fresh, undiluted)		5 %
Metatartaric acid (addition)		100 mg/L
Yeast cell walls		0.4 g/L

Analytical requirements

Export analysis for the EU must be carried out by a NATA-registered and EU-approved laboratory.

For packaged products:

A V11 Certificate of Analysis showing the following information:

- Actual alcoholic strength (% v/v at 20°C);
- Total sulphur dioxide (mg/L); and
- Titratable acidity (expressed as g/L tartaric acid).

For bulk products:

A V11 Certificate of Analysis showing the following information:

- Actual alcoholic strength (% v/v at 20°C);
- Potential alcoholic strength (% v/v at 20°C);
- Total sulphur dioxide (mg/L);
- Titratable acidity (expressed as g/L tartaric acid);
- Volatile acidity (meq/L);
- Citric acid (g/L); and
- Total dry extract (g/L).

European Union

For botrytised, noble or late harvest products:

A V11 Certificate of Analysis showing the following information:

- Actual alcoholic strength (% v/v at 20°C);
- Potential alcoholic strength (% v/v at 20°C);
- Total sulphur dioxide (mg/L);
- Titratable acidity (expressed as g/L tartaric acid); and
- Volatile acidity (meq/L).

Please note:

The V11 Analysis Report from a testing laboratory such as The Australian Wine Research Institute is **NOT** an actual V11 Certificate of Analysis. The actual Certificate is only available from the Australian Wine and Brandy Corporation after completing the required procedures. These procedures are outlined below.

Continuing Approval Application

Completion of the Continuing Approval Application is required by the Australian Wine and Brandy Corporation to obtain export approval.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

European Union

Germany

Specifications

Some additional analytical specifications for German wines are as follows.

Analytical parameter	Specification Maximum
Aluminium	8.0 mg/L
Arsenic	0.1 mg/L
Boron (expressed as boric acid)	80.0 mg/L
Bromide – total	0.5 mg/L
Cadmium	0.01 mg/L
Copper	2.0 mg/L
Fluoride (from vineyards not treated with Cryolite) (from vineyards treated with Cryolite)	1.0 mg/L 3.0 mg/L
Lead	0.25 mg/L
Tin	1.0 mg/L
Trichlormethane	0.1 mg/L
Trichlorethen	0.1 mg/L
Tetrachlorethen	0.1 mg/L
Trichlormethane, Trichlorethen and Tetrachlorethen (in total)	0.2 mg/L
Zinc	5.0 mg/L

Analytical requirements

Export analysis for the EU must be carried out by a NATA-registered and EU-approved laboratory.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

European Union

United Kingdom

Specifications

Wine being exported for sale in some UK supermarket chains requires a certificate containing the following analyses:

- Specific gravity;
- Alcoholic strength (% v/v at 20°C);
- Volatile acidity (expressed as g/L acetic acid);
- Free sulphur dioxide (mg/L);
- Total sulphur dioxide (mg/L);
- Titratable acidity (expressed as g/L tartaric acid);
- Residual sugars (g/L);
- pH;
- Sugar free extract (g/L);
- Calcium (mg/L);
- Potassium (mg/L);
- Sodium (mg/L);
- Iron (mg/L);
- Copper (mg/L);
- Lead (mg/L);
- Arsenic (mg/L);
- Sorbic acid (mg/L);
- Ascorbic acid (mg/L);
- Cold stability; and
- Protein stability.

Fiji

Specifications

There are no minimum or maximum specifications for the entry of wine into Fiji, with the exception of brandy which must be certified to be at least three years old.

Analytical requirements

There are no certification requirements for the export of wine to Fiji, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Hong Kong

Specifications

There are minimum specifications for the entry of wine into Hong Kong.

Analytical requirements

There are no certification requirements for the export of wine to Hong Kong other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C brandy ¹ port ² sherry ³	40% v/v 15% v/v 15% v/v	
Arsenic		0.14 mg/L
Bottle pressure at 20°C sparkling wine	300 kPa	
Lead		1.0 mg/L
Mercury		0.5 mg/L
Sorbic acid		400 mg/L
Sulphur dioxide		450 mg/L
Tin		230 mg/L

The Hong Kong Liquor Standards (1996) stipulate that:

¹ Brandy shall be the spirit obtained by the distillation of wine from grapes in the manufacture of which no additional sugar has been added, or a mixture of spirits that has been aged in wood for at least three years;

² Port shall be free from added colouring matter and preservatives other than alcohol; and

³ Sherry shall be free from added colouring matter and preservatives other than alcohol.



Indonesia

Specifications

There are no minimum or maximum specifications for the entry of wine into Indonesia other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Indonesia other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Japan

Specifications

Every shipment must be accompanied by an original (or reproduction of the original) Japanese Export Certificate.

The analysis details on this Japanese Export Certificate can be used on the Continuing Approval Application required by the Australian Wine and Brandy Corporation to obtain export approval.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

When importing wine, a 'Notification Form for Import of Foods etc.' with required documents attached must be submitted, as specified by the *Food Sanitation Law*, to the quarantine station (Imported Food Inspections Section) located in the port or airport where the wine passes through Customs. If a sanitary inspection of wine is deemed necessary as a result of the 'Notification Form' examination, the wine is inspected in a bonded area. If it passes inspection, then the wine is allowed to be imported.

Inspections of wine include analysis of: 1) sulphur dioxide, with the maximum acceptable residual level for food being 0.35g/kg; and 2) sorbic acid, with the maximum acceptable residual level for food being 0.2g/kg, as stipulated in the food additives regulations. However, countries that have previously encountered importation problems must satisfy further assessments, beyond that of the normal inspections.

If the wine has been inspected voluntarily in advance by official laboratories designated by the Ministry of Health, Labor and Welfare, the results of inspections are regarded the same as inspections performed by the quarantine station and inspected items performed by the official laboratories are exempted, thus expediting the import application process. The names and addresses of the Foreign official laboratories can be obtained from the Japanese Embassy in each respective country.

Further information about exporting wine to Japan can be obtained from the Japanese External Trade Organisation (see back of this publication for details).

Japan

Analytical requirements

All wine entering Japan except for that intended as gifts, must be accompanied by a Japanese Export Certificate from a laboratory recognised by the Japanese authorities.

This Certificate must contain the following information:

- Specific gravity;
- Volatile acidity (expressed as g/L acetic acid);
- Residual sugars (g/L);
- Free sulphur dioxide (mg/L);
- Total sulphur dioxide (mg/L);
- Alcoholic strength (% v/v) at 20°C;
- Titratable acidity (expressed as g/L tartaric acid);
- Total dry extract (g/L); and
- Sorbic acid (mg/L).

Analytical parameter	Specification	
	Minimum	Maximum
Potassium ferrocyanide	prohibited	
Sorbic acid wine brandy	prohibited	200 mg/L
Sulphur dioxide total		350 mg/L

Korea

Specifications

There are maximum specifications for the entry of wine into Korea.

Analytical requirements

There are no certification requirements for the export of wine to Korea other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification
	Maximum
Butyl paraoxy benzonate*	50 mg/L
Methanol	1000 mg/L
Sorbic acid*	200 mg/L

The *Korean Food Code (February 2000)* states that "any preservative other than that listed (*) shall not be detected."

Lebanon

Specifications

There are no minimum or maximum specifications for the entry of wine into Lebanon other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Lebanon, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide–free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.



Malaysia

Specifications

There are no minimum or maximum specifications for the entry of wine into Malaysia other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Malaysia other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide–free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.





Malta

Specifications

There are no minimum or maximum specifications for the entry of wine into Malta other than those imposed in the country of origin.

Please note: Malta is in an advanced stage of negotiating entry into the EU, upon which, the specifications for the EU will take precedence over any Maltese specifications.

Analytical requirements

There are no certification requirements for the export of wine to Malta, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

New Caledonia

As New Caledonia is a French overseas territory and an associate member of the EU, the specifications and analytical requirements for the importation of wine are aligned with that of France, which, in turn, follows the EU directive outlined on pages 14-16 of this publication.

New Zealand

Specifications

There are minimum and maximum specifications for the entry of wine into New Zealand.

Analytical requirements

There are no certification requirements for the export of wine to New Zealand other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

continued overleaf...



New Zealand

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C		
table wine		15.0% v/v
fortified wine	15% v/v	22.9% v/v
wine cocktail, vermouth	12% v/v	22.9% v/v
wine liqueur	20% v/v	22.9% v/v
wine-based drink		22.9% v/v
brandy	37.15% v/v	
Antimony		0.15 mg/L
Arsenic		0.2 mg/L
Copper		2.0 mg/L
Diethylpyrocarbonate (DEPC)		
dry wine		200 mg/L
dessert wine	prohibited	
Fluoride		3.0 mg/L
Lead		0.2 mg/L
Polyvinylpyrrolidone (PVPP)		60 mg/L
Sorbic acid		200 mg/L
Sulphur dioxide		
dry wine (< 5 g/L residual sugar calculated as sucrose)		200 mg/L
semi-sweet wine (> 5 g/L and < 30 g/L residual sugar)		300 mg/L
sweet wine (> 30 g/L residual sugar)		400 mg/L
Tin		40 mg/L
Volatile acidity (calculated as acetic acid and exclusive of the preservative acids)		1.2 g/L
Zinc		5.0 mg/L

Norway

Specifications

There are maximum specifications for the entry of wine into Norway.

Analytical requirements

There are no certification requirements for the export of wine to Norway other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification Maximum
Alcoholic strength at 20°C	22% v/v
Ascorbic acid*	150 mg/L
Copper	1.0 mg/L
Citric acid	1.0 g/L
Ethyl acetate	
table wine	100 mg/L
Iron	10 mg/L
Malic acid	
red wine	300 mg/L
Sorbic acid*	200 mg/L
Sulphur dioxide*	300 mg/L
Total microbiological count	
bulk wine	10 cells/mL
Volatile acidity (expressed as acetic acid)	1.0 g/L

* the only permitted additives

Sultanate of Oman

Specifications

There are no minimum or maximum specifications for the entry of wine into the Sultanate of Oman other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to the Sultanate of Oman other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Papua New Guinea

Specifications

There are minimum and maximum specifications for the entry of wine into Papua New Guinea.

Analytical requirements

There are no certification requirements for the export of wine to Papua New Guinea other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C fortified dry wine fortified sweet wine		30% v/v 32% v/v
Malt extract malt wine	30 g/L	
Meat extract meat wine	25 g/L	
Soluble chloride (expressed as sodium chloride)		1 g/L or 0.1% w/v
Soluble sulphate (expressed as potassium sulphate) table wine fortified wine		2 g/L or 0.2% w/v 4 g/L or 0.4% w/v
Sulphur dioxide dry wine wine <25% v/v alcoholic strength and specific gravity >1.0 at 15.5°C		200 mg/L 450 mg/L
Volatile acidity (expressed as acetic acid)		1.25 g/L or 0.125% w/v



The Philippines

Specifications

There are no minimum or maximum specifications for the entry of wine into The Philippines other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to The Philippines, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Poland

Specifications

There are minimum and maximum specifications for the entry of wine into Poland.

Analytical requirements

There are no certification requirements for the export of wine to Poland, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

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Poland

Analytical parameter	Specification	
	Minimum	Maximum
Ethanol		
dry, semi-dry, semi-sweet, sweet wine	9% v/v	18.0% v/v
sparkling wine	9% v/v	14.0% v/v
Inverted reducing sugars		
dry	0.0 g/L	10 g/L
semi-dry	10.0 g/L	30 g/L
semi-sweet	30.0 g/L	60 g/L
sweet wine		>60 g/L
Non-sugar extract		
white and rose wine		15 g/L
red wine		17 g/L
Total acidity (expressed as tartaric acid)	3.5 g/L	9.0 g/L
Volatile acidity (expressed as acetic acid)		
white and rosé wine		1.2 g/L
red wine		1.4 g/L
Ash		
white and rosé wine		1.5 g/L
red wine		1.7 g/L
Sulphur dioxide		
total		260 mg/L
Chlorides (expressed as chlorine)		0.5 g/L
Metals		
arsenic		0.2 mg/L
lead		0.3 mg/L
copper		4.0 mg/L
zinc		10.0 mg/L
tin		20.0 mg/L
cadmium		0.03 mg/L
mercury		0.01 mg/L

Russia

Specifications

There are minimum and maximum specifications for the entry of wine into Russia.

Analytical requirements

There are no certification requirements for the export of wine to Russia, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength		
natural:		
dry wine	9.0% v/v	13.0% v/v
dry (special) wine	14.0% v/v	16.0% v/v
semi-dry wine	9.0% v/v	13.0% v/v
semi-sweet wine	9.0% v/v	12.0% v/v
special:		
dry	14.0% v/v	20.0% v/v
strong	17.0% v/v	20.0% v/v
semi-sweet	14.0% v/v	16.0% v/v
sweet (dessert)	15.0% v/v	17.0% v/v
liqueur	12.0% v/v	16.0% v/v
Sugar concentration		
natural:		
dry		<3.0 g/L
dry (special)		<3.0 g/L
semi-dry	5.0 g/L	25.0 g/L
semi-sweet	30.0 g/L	80.0 g/L
special:		
dry		<15.0 g/L
strong	30.0 g/L	120.0 g/L
semi-sweet	50.0 g/L	120.0 g/L
sweet (dessert)	140.0 g/L	200.0 g/L
liqueur	210.0 g/L	300.0 g/L

continued overleaf...

Russia

Analytical parameter	Specification	
	Minimum	Maximum
Volatile acidity (expressed as acetic acid) wines and treated wine materials for domestic market		
young and without ageing:		
rose natural		<1.3 g/L
red natural		<1.5 g/L
all others		<1.2 g/L
aged and premium:		
white dry natural		<1.2 g/L
rose dry natural		<1.3 g/L
red dry special		<1.0 g/L
wines for export, bottled:		
red natural		<1.2 g/L
all others		<1.0 g/L
treated wine materials for export:		
red natural		0.9 g/L
all others		0.7 g/L
Sulphur dioxide		
all wines and treated wine materials excluding semi-dry and semi-sweet (including free sulphur dioxide 20.0 mg/L)		200 mg/L
semi-dry (including free sulphur dioxide 30.0 mg/L)		250 mg/L
semi-sweet (including free sulphur dioxide 30.0 mg/L)		250 mg/L
Iron		
young wine	3 mg/L	20 mg/L
wine without ageing	3 mg/L	20 mg/L
treated wine materials	3 mg/L	20 mg/L
aged and premium wine	3 mg/L	10 mg/L
all wines for export	3 mg/L	10 mg/L

continued overleaf...

Russia

Analytical parameter	Specification
	Maximum
Copper	
all wine and treated wine materials	5.0 mg/L
Lead	
all wine and treated wine materials	0.3 mg/L
Arsenic	
all wine and treated wine materials	0.2 mg/kg
Cadmium	
all wine and treated wine materials	0.03 mg/kg
Mercury	
all wine and treated wine materials	0.005 mg/kg
Methanol	
vodka	0.05% of alcohol conc.
brandy (cognac)	0.1% of total conc.

The concentration of other toxical elements should not be higher than the permissible level established in the *Medical and biological requirements and sanitary regulations of quality of raw materials and food products* (MZ SSSR, No 5061–89)

Singapore

Specifications

There are minimum and maximum specifications for the entry of wine into Singapore.

Analytical requirements

There are no certification requirements for the export of wine to Singapore other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C aromatic wine, wine cocktail and vermouth fortified wine brandy* liqueur brandy*	17% v/v 40% v/v 39% v/v	24% v/v
Esters (calculated as ethyl acetate in 100 L of absolute alcohol)	60 g	
Malt malt wine	50 g/L	
Protein meat wine	20 g/L	
Quinine (expressed as quinine hydrochloride) quinine wine	0.5 mg/mL	2.3 mg/mL

*The *Singapore Food Regulations (1990)* state that "no person shall import, sell, advertise, consign or deliver any brandy which has not been stored in wood for a period of at least three years."

South Africa

Specifications

There are maximum specifications for the entry of wine into South Africa.

Analytical requirements

There are no certification requirements for the export of wine to South Africa, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification Maximum
Arsenic	0.2 mg/L
Boron (expressed as boric acid)	80 mg/L
Bromide	1 mg/L
Cadmium	0.01 mg/L
Copper	1 mg/L
Fluoride	1 mg/L
Iron	10 mg/L
Lead prior to 31 December 1994 after 31 December 1994 after 31 December 1997	0.3 mg/L 0.25 mg/L 0.2 mg/L
Mercury	0.05 mg/L
Methanol	300 mg/L
Selenium	1.0 mg/L
Sodium	100 mg/L
Sulphur dioxide	200 mg/L
Tin	100 mg/L
Zinc	5 mg/L

Switzerland

Specifications

There are minimum and maximum specifications for the entry of wine into Switzerland.

Analytical requirement

All wine entering Switzerland must be accompanied by a Certificate of Analysis containing the following information:

- Alcoholic strength (% v/v) at 20°C;
- Free sulphur dioxide (mg/L);
- Total sulphur dioxide (mg/L);
- Titratable acidity (expressed as g/L tartaric acid);
- Volatile acidity (expressed as g/L acetic acid);
- Colour;
- Clarity;
- Specific gravity;
- Residual sugar (g/L);
- Total dry extract (g/L); and
- pH.

Switzerland

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C	7.0% v/v	
Arsenic		0.2 mg/kg
L-ascorbic acid		150 mg/L
Boron (expressed as boric acid)		80 mg/kg
Bromide		1 mg/kg
Carbon dioxide		2 g/kg
Cadmium		0.01 mg/kg
Citric acid		1.0 g/L
Copper		1 mg/kg
Fluoride		1 mg/kg
Histamine		10 mg/kg
Lead		0.1 mg/kg
Malvidin diglucoside		15 mg/kg
Metatartaric acid		100 mg/L
Methanol		
red wines		300 mg/kg
rosé wines		150 mg/kg
white wines		150 mg/kg
Sodium		60 mg/kg
Sorbic acid		200 mg/L
Sulphate (expressed as potassium sulphate)		2000 mg/kg
Sulphur dioxide		
dry red wine		160 mg/L
sweet red wine (> 5g/L residual sugar)		210 mg/L
dry white, rosé and sparkling wine		210 mg/L
sweet white, rosé and sparkling wine (> 5g/L residual sugar)		260 mg/L
naturally sweet or fortified wine		400 mg/L
Volatile acidity (expressed as acetic acid)		
natural sweet wine		1.6 g/kg
other wine		1.2 g/kg
Zinc		5 mg/kg

As Switzerland has no seaport, most imported wine travels through a EU member country and is subject to the specifications and restrictions that apply to the EU. The requirements on the previous page actually include all of the analyses necessary to obtain a V11 Certificate of Analysis and a Continuing Approval Application.



Taiwan

Specifications

There are maximum specifications for the entry of wine into Taiwan.

Analytical requirements

There are no certification requirements for the export of wine to Taiwan, other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Analytical parameter	Specification Maximum
Calcium sorbate	0.2 g/kg
Potassium sorbate	0.2 g/kg
Sodium sorbate	0.2 g/kg
Sorbic acid	0.2 g/kg

Thailand

Specifications

There are no minimum or maximum specifications for the entry of wine into Thailand other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to Thailand other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Turkey

Specifications

There are minimum and maximum specifications for entry of wine into Turkey.

Analytical requirements

All wine entering Turkey must be accompanied by the following documentation:

1. Laboratory Analysis Certificate
2. Health Certificate
3. Certificate of Free Sale
4. Continuing Approval Application, as required by the Australian Wine and Brandy Corporation.

The analysis required for the Continuing Approval Application is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

Turkey

Analytical parameter	Specification			
	White wine		Red wine	
	Minimum	Maximum	Minimum	Maximum
Alcoholic strength at 20°C	11.0% v/v	12.5% v/v	11.0% v/v	13.5% v/v
Solids (excluding sugar)	14.0 g/L		14.0 g/L	
Ash (mineral)	1.3 g/L		1.3 g/L	
Fixed acids expressed as: milliequivalents or as tartaric acid	40.0 meq/L 3.0 g/L		40.0 meq/L 3.0 g/L	
Volatile acids expressed as: milliequivalents or as acetic acid		35.0 meq/L 2.1 g/L		35.0 meq/L 2.1 g/L
Sulphate (expressed as potassium sulphate)		2.0 g/L		2.0 g/L
Citric acid		0.7 g/L		0.7 g/L
Sulphur dioxide (SO ₂) total mg/L		300 mg/L		200 mg/L
free mg/L		50 mg/L		30 mg/L
Amines (expressed as NH ₂)		20 mg/L		20 mg/L
Chloride (expressed as sodium chloride)		500 mg/L		500 mg/L
Lead		0.6 mg/L		0.6 mg/L
Copper		20 mg/L		20 mg/L
Zinc		10 mg/L		10 mg/L
Arsenic		0.2 mg/L		0.2 mg/L
Fluoride		2 mg/L		2 mg/L
Bromide		1 mg/L		1 mg/L
Sorbic acid		150 mg/L		150 mg/L

United Arab Emirates

Specifications

There are no minimum or maximum specifications for the entry of wine into the United Arab Emirates other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to the United Arab Emirates other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

United States of America

Specifications

There are minimum and maximum specifications for the entry of wine into the USA.

Analytical requirements

Section 4.45 of the *Code of Federal Regulations of the Bureau of Alcohol, Tobacco Products and Firearms (BATF)* states that "Imported wine shall not be released from customs custody for consumption unless the invoice is accompanied by a certificate of origin issued by a duly authorized official of the appropriate foreign government, if the issuance of such certificates with respect to such wine has been authorized by the foreign government concerned, certifying as to the identity of the wine and that the wine has been produced in compliance with the laws of the respective foreign government regulating the production of such wine for home consumption."

There are no other certification requirements for wine entering the USA other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.

continued overleaf...



United States of America

Analytical parameter	Specification	
	Minimum	Maximum
Alcoholic strength at 20°C		
table wine	7% v/v	14% v/v
fortified	14% v/v	24% v/v
Carbon dioxide		
still wine		3.92 g/L
Copper		0.5 mg/L
Dimethyl dicarbonate (DMDC)		200 mg/L
Lead*		300 µg/L
Polyvinylpyrrolidone (PVPP)		7.19 g/L
Sulphur dioxide		350 mg/L
Titratable acidity (expressed as tartaric acid)		
where no deacidification used:	no minimum	
where deacidification used:		
carbonates and amelioration:		5.0 g/L
where ion exchange used:		
red table wines		4 g/L
white table wines		3 g/L
other grape wines		2.5 g/L
other wines (non grape)		4 g/L
Volatile acidity (expressed as acetic acid)		
red wine		1.4 g/L
other wine		1.2 g/L
for wine produced from unameliorated juice of 28° brix or more:		
red wine		1.7 g/L
white wine		1.5 g/L

* In California, wines which have a concentration of lead exceeding 150 µg/L are prohibited unless it can be shown by the licensed importer that the wine was bottled before 1 January 1994.

Vanuatu

Specifications

There are no minimum or maximum specifications for the entry of wine into the Vanuatu other than those imposed in the country of origin.

Analytical requirements

There are no certification requirements for the export of wine to the Vanuatu other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.



Vietnam

Specifications

There are no minimum or maximum specifications for the entry of wine into the Vietnam other than those imposed in the country of origin.

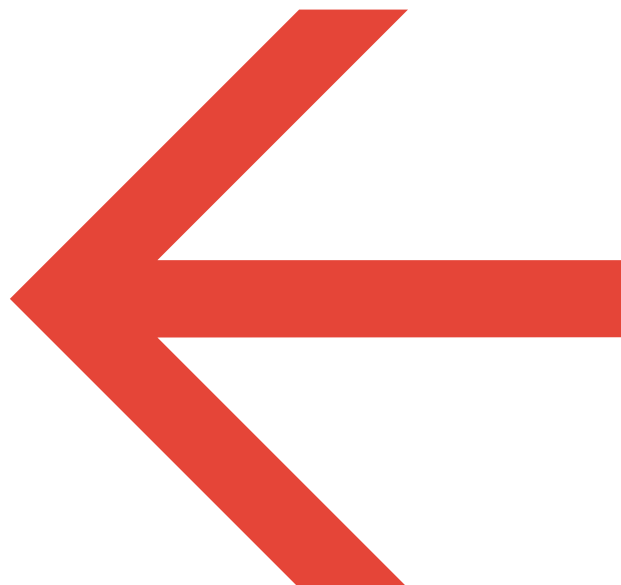
Analytical requirements

There are no certification requirements for the export of wine to the Vietnam other than the Continuing Approval Application required by the Australian Wine and Brandy Corporation.

The analysis required for this Certificate is as follows:

- Specific gravity;
- Alcoholic strength (% v/v) at 20°C;
- Volatile acidity (expressed as g/L acetic acid);
- Titratable acidity (expressed as g/L tartaric acid);
- Sulphur dioxide-free/total (mg/L);
- Residual sugars (g/L); and
- pH.

The procedure to obtain export approval from the Australian Wine and Brandy Corporation is outlined on page 2 of this publication.



Sources of information

The following list is not exhaustive, but should be useful if you run into trouble.

Australian Wine and Brandy Corporation
National Wine Centre,
Botanic Road,
Adelaide, SA 5000
t (08) 8228 2000
f (08) 8228 2022
i www.awbc.com.au

The Australian Wine Research Institute
Waite Road,
Urrbrae, SA 5064
t (08) 8303 6600
f (08) 8303 6601
i www.awri.com.au

Australian Wine Export Council
National Wine Centre,
Botanic Road,
Adelaide, SA 5000
t (08) 8228 2040
f (08) 8228 2048
i www.awbc.com.au

Austrade (South Australia)
70 Hindmarsh Square,
Adelaide, SA 5000
t (08) 8202 7811
f (08) 8202 7808
i www.austrade.gov.au

Winemakers' Federation of Australia
Incorporated
National Wine Centre,
Botanic Road,
Adelaide, SA 5000
t (08) 8222 9255
f (08) 8222 9250

Department of Agriculture, Fisheries and
Forestry Australia
Edmund Barton Building,
Broughton Street,
Barton, ACT, 2600
t (02) 6272 3933
f (02) 6272 5672
i www.affa.gov.au

JETRO (Japanese External Trade Organisation)
Floor 21, 101 Collins Street.
Melbourne, Vic. 3000
t (03) 9654 4949
f (03) 9654 2962
i www.jetro.go.jp



The Australian Wine
Research Institute