

NOVA SCOTIA GRAPE WINE STANDARDS

These Standards were approved by WANS on June 28, 2005 to constitute Schedule B2 to the License Agreement regarding the use of the name, Wines of Nova Scotia, and related logo provided that for purposes of the License Agreement:

- a. Paragraph 2.1.1(i) of these Standards shall read “ not less than 100% of the wine’s content is derived from grapes grown within the political boundaries of the province of Nova Scotia; and”*
- b. All wines that use the name, Wines of Nova Scotia, and related logo must use the Nova Scotia Geographical Indicator (NSGI) on the Principal Display Panel (PDP) as those terms are defined in these Standards and it is acknowledged that a wine may use the NSGI on its PDP without using the Wines of Nova Scotia or related logo; and*
- c. Sections 8 and 10 of these Standards shall not apply.*

1.0 TERMINOLOGY

The following terms have the following meaning:

Alcohol means ethyl Alcohol, C₂H₅-OH

Alcoholic Strengths:

Actual Alcohol by volume means the number of volumes of pure alcohol contained at a temperature of 20⁰C in 100 volumes of the product at that temperature.

Potential Alcohol by volume means the number of volumes of pure alcohol at a temperature of 20⁰C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at that temperature.

Natural Alcoholic Strength by volume means the total alcoholic strength by volume of a product before any enrichment.

Total Alcoholic Strength by volume means the sum of the actual and potential alcoholic strengths.

Blending means the process of combining two or more wines prior to finishing and packaging.

Chaptalization means enrichment by the addition of sugar to fresh grapes, grape juice or grape must, prior to or during fermentation.

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Cuvée means grape must in fermentation or wine, or a mixture of grape musts in fermentation or wines, intended for the preparation of sparkling wine.

Dosage - See expedition liqueur.

Expedition Liqueur means the product added to sparkling wine to enhance specific flavour qualities and/or to maximize fill levels after dégorgement.

Fermentation means the natural bio-chemical process by which yeast converts sugar to ethyl alcohol and other by-products.

Finish means the necessary treatments required to prepare a wine for packaging.

Fortification means the addition of alcohol, brandy or spirit to a wine.

Geographical Indication means an indication that identifies a wine as originating in a country, or a region or a locality of that country, where a quality, a reputation, or other characteristic of the wine is essentially attributable to its geographical origin.

Grape Juice For Winemaking means the fermentable liquid product, with an actual alcoholic strength of not more than 1% by volume, obtained from fresh grapes or grape must.

Note: Throughout this standard the term “grape juice” is intended to refer to “grape juice for winemaking”.

Grape Must means the liquid product, with an actual alcoholic strength of not more than 1% by volume, obtained by crushing fresh grapes.

Nova Scotia Wine means all wines entitled or required to use the Nova Scotia Geographical Indicator on the Principal Display Panel

Principal Display Panel means the label normally exposed to the consumer at the point of sale, as defined in “A Guide To the Consumer Packaging and Labelling Act and Regulations”.

Process means the physical, chemical, and bio-chemical oenological practices and treatments that are recognized as acceptable in the production and packaging of wine.

Sweet Reserve means the single strength grape juice, which is added to wine as a sweetener.

Tirage Liqueur means the product added to the “cuvée” to provoke a secondary fermentation.

Varietal Wine means a wine that is derived from grapes of the variety(s) identified.

Vintage-Dated Wine means the wine that is derived from grapes grown in an identified crop year.

Wine - means an alcoholic beverage produced by the complete or partial alcoholic fermentation of fresh grapes, grape juice, or grape must.

2.0 GEOGRAPHICAL INDICATION (G.I.)

2.1 Provincial

- 2.1.1 A wine shall be entitled to use the Provincial designation “Nova Scotia” on its principal display panel if;
- (i) not less than 85% of the wine’s content is derived from grapes grown within the political boundaries of the province of Nova Scotia, and the remaining 15% must be Canadian grown; and
 - (ii) it meets all standards set out herein.

3.0 VINEYARD DESIGNATION

- 3.1 Where a vineyard is designated on the principal display panel, no less than 85% of the wine must be derived from the designated vineyard, and the remaining 15% must be Nova Scotia grown.

- 3.1.2 Only the word “vineyard” may be used to identify a specific vineyard on the principal display panel.
- 3.1.3 Notwithstanding 3.1.2, the word “estate” may be used in place of the word “vineyard” if the wine meets all the requirements listed in Section 4.0, Estate Bottled or Estate Grown Declaration.

4.0 ESTATE BOTTLED OR ESTATE GROWN DESIGNATION

- 4.1 Where an estate bottled or estate grown is designated on the principal display panel, no less than 85% of the wine shall be grown on land owned or controlled by the winery, and the remaining 15% must be Nova Scotia grown.
 - 4.1.1 For the purpose of this section, “controlled by” refers to property on which the bottling winery has the legal right to perform, and does perform, all of the acts common to viticulture under the terms of a lease or other agreement of at least ten years duration; provided however that during the first two years of the term of such lease or other agreement, the winery shall not be entitled to use the designation “Estate bottled” or “Estate grown”.
 - 4.1.2 Grapes grown by the members of a co-operative bottling winery shall be considered to have been grown on land controlled by the winery.
 - 4.1.3 The winery shall have harvested and crushed the grapes, fermented the resulting must, finished, and aged, the wine on site.
 - 4.1.4 No designation other than “Estate Bottled” may be used on a principal display panel to indicate combined growing and bottling conditions

5.0 WINE CATEGORIES

- 5.1 All categories of wine shall be produced from the complete or partial alcoholic fermentation of fresh grapes, grape juice, or grape must. A wine shall be entitled to use one or more of the following category designations on the principal display panel provided it meets all of the standards set out for the designated category.
- 5.2 **Wine or Table Wine** shall have an actual alcoholic content not less than 8.5% and not greater than 14.9% by volume.
 - 5.2.1 Wine or Table Wine must be made from grapes that meet a minimum level of 15° brix at harvest.
- 5.3 **Icewine** shall be a wine produced exclusively from Nova Scotia grown

grapes, that have been harvested, naturally frozen on the vine, and pressed in a continuous process while the air temperature is minus 8⁰C or lower. The following criteria shall also apply:

- (i) Icewine may be produced as a varietal wine in accordance with the provisions listed in section 6.1;
- (ii) the pressing shall take place within Nova Scotia;
- (iii) artificial refrigeration of the grapes or artificial refrigeration of the juice, must, or wine is prohibited at any point in the manufacturing process except for tank cooling during fermentation and/or during cold stabilization prior to bottling;
- (iv) freeze concentration of juice must or wine is prohibited;
- (v) after each pressing the resulting juice shall achieve a minimum of 30⁰ Brix when measured after transfer to the fermentation vessel;
- (vi) the finished wine shall have been produced from a must that achieved a computed average of not less than 32⁰ Brix;
- (vii) the residual sugar shall not be less than 110 g/L, at bottling, and
- (viii) the residual sugar and the actual alcohol shall result exclusively from the natural sugar of the grapes.

5.4 Botrytized Wine shall be a wine produced exclusively from fresh ripe Nova Scotia grown grapes of which, a significant portion have been affected under natural conditions by the mould *Botrytis cinerea*. The grapes shall have been naturally harvested on the vine. After pressing, the resulting juice shall achieve a minimum of 26⁰ Brix when measured after transfer to the fermentation vessel. The following criteria shall also apply:

- (i) Botrytized wine shall be produced as a varietal wine in accordance with the provisions listed in section 6.1;
- (ii) the resulting wine shall have the predominant character of wine made from botrytized grapes,
- (iii) shall be labeled “Botrytized, Botrytis Affected or B.A.”;
- (iv) may be labeled Totally Botrytized, Totally Botrytis Affected, or TBA if, after pressing, the resulting juice achieves a minimum of 34⁰ Brix when measured after transfer to the fermentation vessel, and
- (vi) the residual sugar and the actual sugar shall result exclusively from the natural sugar of the grapes.

5.5.1 Late, Select Late, and Special Select Late Harvest Wines shall be wines that are produced entirely from fresh ripe Nova Scotia grown grapes of which a significant portion has been desiccated under natural conditions in a manner that favours the concentration of sugars in the berries.

5.5.2 Residual sugar and actual alcohol in all “late harvest” wines shall result exclusively from the natural sugar of the grapes.

- 5.5.3 **Late Harvest Wine** shall be a wine produced exclusively from fresh ripe grapes that have been naturally harvested, on the vine, after achieving a minimum of 22⁰ Brix at harvest.
- 5.5.4 **Select Late Harvest Wine** shall be a wine produced exclusively from fresh ripe grapes that have been naturally harvested, on the vine, after achieving a minimum of 26⁰ Brix at harvest.
- 5.5.5 **Special Select Late Harvest Wine** shall be a wine produced exclusively from fresh ripe grapes that have been naturally harvested, on the vine, after achieving a minimum of 30⁰ Brix at harvest.
- 5.6 **Vin Du Curé** shall be a wine produced exclusively from fresh Nova Scotia grown grapes that have been naturally harvested, on the vine, after achieving a minimum 18⁰ Brix at harvest, and processed in the following manner:
- (i) after harvest, the grapes shall be left to dry on frames, mats, small boxes, or any other similar structure with a perforated bottom in a dry, ventilated place until such time as they yield a must of at least 30⁰ Brix when measured after transfer to the fermentation vessel, and
 - (ii) the residual sugar and the actual alcohol shall result exclusively from the natural sugar of the grapes.
- 5.7 **Nouveau Red Wine** shall be a red wine produced exclusively from fresh grapes that have been naturally harvested, on the vine, after achieving a minimum of 16⁰ Brix at harvest, and processed in the following manner:
- (i) vinification shall involve at least partial carbonic maceration; and
 - (ii) if the name of the grape variety(s) appears on the principal display panel, the letters must be at least half the size but no larger than those specifying “Nouveau”; and
 - (iii) the term “Nouveau” must appear on the principal display panel directly below or immediately following the named grape variety(s).
- 5.8 **Blanc De Noirs Wine** shall be a wine produced exclusively from fresh grapes, of which 85% shall be a red variety. The grapes shall have been naturally harvested on the vine and processed in the following manner:
- (i) the juice shall be separated from the skins prior to fermentation and vinified using processes and treatments suitable for the production of white wine;
 - (ii) the term “Blanc de Noirs” shall appear on the principal display panel directly above or below the named grape variety(s) in letters at least half the size but no larger than twice the size of those specifying the grape variety(s).

5.9 Fortified Wine shall be produced by adding grape brandy or spirit, derived from the alcoholic fermentation of a food source and distilled to not less than 94% alcohol by volume, to wine, or grape juice or grape must in fermentation. In addition, a fortified wine:

- (i) shall have an actual alcohol content greater than 14.9% but not greater than 22.9% by volume; in accordance with Canada Customs and Revenue Agency Regulations' and the Excise Act; and
- (ii) shall be produced from grapes that have been naturally harvested, on the vine, after achieving a minimum of 16⁰ Brix at harvest.

5.10 Liqueur Wine shall be the product obtained exclusively from the alcoholic fermentation of fresh grapes, grape juice, grape must, or wine. In addition a liqueur wine:

- (i) shall have an actual alcohol content greater than 14.9% but not greater than 22.9% by volume; in accordance with Canada Customs and Revenue Agency Regulations, and the Excise Act;
- (ii) may be designated "natural" if the residual sugar results exclusively from the sugar of the grapes.

5.11 Sparkling Wine shall be a wine surcharged with carbon dioxide gas to a pressure not less than 300 kPa at 10⁰C which:

- (i) has an actual alcoholic strength, including the alcohol contained in any "expedition liqueur" added, of not less than 8.5% by volume;
- (ii) if produced in the Traditional Method or the Charmat Method, the sparkling wine derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel;
- (iii) is produced using either the Traditional Method, the Charmat Method or the Carbonation Method as described herein;
- (iv) may declare the method of production on the principal display panel in accordance with the nomenclature set out in Table 2;

5.11.1 **Cuvée** is grape must in fermentation or wine, or a mixture of grape musts in fermentation or wines, intended for the preparation of sparkling wine, having a total alcoholic strength of not less than 9% by volume.

5.11.2 **Tirage Liqueur** is the product added to the "cuvée" to provoke a secondary alcoholic fermentation. It is produced exclusively from grape must, grape must in fermentation, or wine suitable for yielding the same quality Nova Scotia sparkling wine as that to which the "tirage liqueur" is added, and may contain:

- (i) dried yeasts;
- (ii) yeasts in wine suspension;

- (iii) sucrose; and/or
- (iv) concentrated grape must or rectified concentrated grape must.

5.11.3 **Expedition Liqueur** is the product added to sparkling wine to enhance specific flavour qualities and/or to maximize fill levels after dégorgement.

5.11.4 **Traditional Method** is a method of producing sparkling wine by a secondary fermentation in a glass bottle having a capacity not exceeding 5 L, in accordance with the following:

- (i) the wine is separated from its lees by disgorging after a minimum maturation period, on the lees, of 12 months for vintage-dated wine and 9 months for non-vintage dated wine;
- (ii) the finished wine shall be sold in the bottle in which the secondary fermentation took place;
- (iii) the wine shall at no time have left the bottle prior to final corking; and
- (iv) shall be produced either as a varietal wine or a blended wine, in accordance with the provisions listed in Section 6.

5.11.5 **Charmat Method** is a method of producing sparkling wine by a primary or secondary fermentation in a closed vessel having a capacity exceeding 5 L, in accordance with the following:

- (i) the duration of this process to make sparkling wine from the start of the alcoholic fermentation designed to make the wine sparkling, including aging at the undertaking where the wine was made, shall not be less than six months;
- (ii) the duration of the alcoholic fermentation process designed to make the “cuvée” on the lees, shall not be less than 80 days; or 30 days if the fermentation took place in a tank with a mixer, and
- (iii) notwithstanding the provisions listed in Section 6, a Charmat sparkling wine shall be produced either as a single-varietal wine or as a blended wine.

5.11.6 **Carbonation Method** – is a method of producing sparkling wine by injecting carbon dioxide (CO₂) to the wine during bottling in accordance with the following:

- (i) shall be produced as a varietal wine or blended wine but no grape varieties shall be declared on the principal display panel;
- (ii) no vintage date shall be declared on the principal display panel.

5.11.7 **Maintenance of Counter Pressure** – For the Traditional Method and the Charmat Method, carbon dioxide gas (CO₂) may be authorized for use, under supervision, to maintain counter pressure during the process of racking or the transfer of a finished sparkling wine from a bulk process tank to bottle, provided the content of carbon dioxide gas (CO₂) contained in the sparkling wine is not increased.

5.11.8 **Nomenclature for Sparkling Wine** - In addition to any labelling requirements set out in

these standards, only those terms listed in Table 2, Table 3, and Table 4 may be designated on the principal display panel of Sparkling Wine.

Table 2

Designation of Method of Production For Nova Scotia Sparkling Wine

Method of Production	Nomenclature
Traditional Method	Traditional Method, Méthode Traditionelle, Classical Method, Méthode Classique
Charmat Method	Charmat Method, Méthode Cuve Close

Table 3

Nomenclature Permitted For Nova Scotia Sparkling Wine

Nomenclature	Application
Fermented in this Bottle	May appear on a Traditional Method sparkling wine in addition to the designation of “Method of Production”. The type size shall be no larger than that used to declare the “Method of Production”.
Blanc De Blancs	Optional at the producer’s discretion if not less than 85% of the wine is derived from white grapes.
Blanc De Noirs	Optional at the producer’s discretion if not less than 85% of the wine is derived from red grapes.
Rosé	Optional at the producer’s discretion, as a color descriptor.

6.0 VARIETAL AND BLENDING DESIGNATIONS

6.1 Varietal Designation

- 6.1.1 In the case of **single-varietal** wines, where the variety is designated on the principal display panel, not less than 85% of the wine shall be made from the named individual grape variety.
- 6.1.2 In the case of **dual-varietal** wines, where the varieties are designated on the principal display panel, not less than 90% of the wine shall be made from the two varieties named, with the second being not less than 15% of the total.
- 6.1.3 In the case of **triple-varietal** wines, where the varieties are designated on the principal display panel, not less than 95% of the wine shall be made from the three varieties named, with the second being not less than 15% and the third not less than 10% of the total.

- 6.1.4 In every case, the designated varieties shall be listed on the principal display panel in descending order of quantity, in identical type and identically displayed.
- 6.1.5 In every case, the designated varieties shall appear immediately before and after the geographical indication. Nothing shall be permitted to be written between the designated variety(s) and the geographical indication.
- 6.1.6 Notwithstanding Section 6.1.5, descriptions may be appended to the varietal designation provided such descriptions are accurate and would not reasonably be confuse the consumer as to the proper name of the grape variety. For greater clarity, descriptions such as “Old Vines Foch”, “L’Acadie Reserve”, “Old Block Leon Millot” are permitted.
- 6.1.7 A proprietary name may appear on the principal display panel in conjunction with the designated grape variety(s) provided the type size used is not more than three times the size of that used to designate the grape variety(s).
- 6.1.8 When a sweet reserve is employed, its amount shall be included in the calculation of varietal content.

6.2 **Blended Wine (Proprietary Names)**

- 6.2.1 Wines that are not designated as varietal on the principal display panel shall be identified by a proprietary name on the principal display panel. When grape varieties are designated, all varieties used to produce the blend must be declared and must appear in descending order of quantity, in identical type and identically displayed.

6.3 **Vintage Dating**

- 6.3.1 Vintage dating is to be mandatory for all wines using the Nova Scotia Geographical Indicator, with the exception of sparkling, fortified and liqueur wines, and wines produced and packaged with a private label.
- 6.3.2 Not less than 85% of the wine must be derived from grapes grown in the designated vintage year.
- 6.3.3 When a sweet reserve is employed, its amount shall be included in calculating the 85% minimum.

6.4 **Sugar Content and Sweetness Descriptors**

- 6.4.1 Sweetness designations permitted on the principal display panel shall be those shown in Table 4, and shall conform to the limits of sugar content shown for the various wine categories in the Table.

Table 4

Sweetness Descriptors on Labels

Table Wine

Sweetness Descriptors	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Dry (sec)	a) not more than 5 g/L, or	not less than 4 g/L
	b) total acid plus 2 but not more than 9 g/L	not less than 4 g/L
Semi-Dry (off-dry) demi-sec)	a) more than 5 g/L but not more than 12 g/L, or	not less than 4 g/L
	b) total acid plus 10 but not more than 18 g/L	not less than 4 g/L
Medium Dry (Semi-sweet) (demi-doux)	more than 12 g/L but not more than 45 g/L	not less than 4 g/L
Sweet (doux)	more than 45 g/L	not less than 4 g/L

Fortified or Liqueur Wines

Sweetness Descriptors	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Dry (sec)	not more than 30 g/L	not less than 4 g/L
Medium Dry (Semi-dry) (demi-sec)	more than 30 g/L but not more than 65 g/L	not less than 4 g/L
Sweet (doux)	more than 45 g/L	not less than 4 g/L

Sparkling Wine

Sweetness Descriptors	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Natural Brut (naturel)	not more than 15 g/L and no sweetener in the dosage	not less than 4 g/L
Brut	not more than 15 g/L	not less than 4 g/L
Extra Dry (extra sec)	more than 15 g/L but not more than 25 g/L	not less than 4 g/L
Dry (sec)	more than 25 g/L but not more than 35 g/L	not less than 4 g/L
Medium Dry (semi-dry) (Demi-sec)	more than 35 g/L but not more than 50 g/L	not less than 4 g/L
Sweet (doux)	more than 50 g/L	not less than 4 g/L

Icewine

Sweetness Descriptors	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
Sweet (doux)	more than 125 g/L	not less than 6.5 g/L

7.0 QUALITY STANDARDS

7.1 Minimum Brix Levels at Harvest

7.1.1 Minimum brix levels of grapes, as delivered at harvest, are shown in Appendix A.

7.1.2 The Nova Scotia Wine Standards Committee can recommend to the Farm Winery Monitoring Committee to make an adjustment to the minimum permitted brix levels in a year when the weather conditions may have been exceptionally unfavourable.

7.2 Addition of Water

7.2.1 The addition of water to Nova Scotia wine during any stage of the manufacturing process is prohibited.

7.2.3 Notwithstanding para 7.2.1, dissolving certain oenological substances in water shall be permitted to the degree to which the water is an essential element for their proper use.

7.3 Chaptalization

- 7.3.1 Chaptalization is permitted for all Nova Scotia wines, unless otherwise prohibited within this standard.
- 7.3.2 Chaptalization of Nova Scotia table wines is limited to 76.5 grams of sugar (dry basis) per liter of juice or 4.5% alcohol by volume.

7.4 Sweet Reserve

- 7.4.1 The use of sweet reserve is permitted for all Nova Scotia wines, unless otherwise prohibited within these standards
- 7.4.2 Sweet reserve shall be included when calculating varietal content and when calculating the minimum 85% vintage content.

7.5 Fortification

- 7.5.1 Fortification is prohibited for Nova Scotia Wines, except when used in accordance with the provisions listed in Section 5.9, Fortified Wine.

7.6 Vineyard Production

- 7.6.1 Production shall not exceed 9,000 liters per hectare for Nova Scotia Wines.

8.0 NOVA SCOTIA WINE AUDIT PROCEDURE (To Certify Nova Scotia Geographical Indications and Production Standards)

- 8.1.1 In addition to the normal information require by the Nova Scotia Liquor Corporation (NSLC), wineries shall make available the following information for all Nova Scotia wines:
 - (i) varieties and volumes stipulated by individual tank;
 - (ii) quantities for “Vineyard” designated wines duly identified;
 - (iii) quantities for “Estate Bottled or Estate Grown” designated wines duly identified;
 - (iv) quantities for Provincially designated Wines duly identified, and
 - (v) quantities for Specialty Wines duly identified.
- 8.2.2 In addition to 8.1.1, tank records and racking orders for all Nova Scotia wines setting out the complete processing record, up to and including the packaging stage, must be available for audit purposes. When racking orders are not used, the maintenance of a “Day Book” indicated quantities processed to packaging will be acceptable for audit purposes.

8.2.3 Grape purchases shall be reconciled with wine production records to assure reasonable feasibility of reported recoveries.

9.0 TERMS RESTRICTED TO NOVA SCOTIA WINES

9.1 A wine, or any other product, displaying the following terms on their package must meet the standards for the Nova Scotia Geographical Indicator and must display the Nova Scotia Geographical Indicator on the principal display panel;

- (i) Icewine, Ice Wine, or Eiswein;
- (ii) Totally Botrytized, Totally Botrytis Affected or TBA;
- (iii) Botrytized, Botrytis Affected, or BA;
- (iv) Late Harvest, Select Late Harvest, or Special Select Late Harvest;
- (v) Vin de Curé.

10.0 MAINTENANCE OF THE STANDARDS

10.1 The Nova Scotia Wine Standards Committee will make recommendations from time to time to the Nova Scotia Farm Winery Monitoring Committee regarding changes to these standards and such recommendations shall take effect when approved by the Farm Winery Monitoring Committee.

APPENDIX A

Minimum Brix Levels of Grapes at Harvest

GEOGRAPHICAL DESIGNATION OR WINE CATEGORY	Minimum Brix Levels of Grapes at Harvest
1. PROVINCIAL DESIGNATION¹ NOVA SCOTIA	15°Brix ²
2. VIN DE CURÉ Berries must reach 30° Brix at time of pressing.	18.0°Brix
3. LATE HARVEST	22.0° Brix
4. SELECT LATE HARVEST	26.0° Brix
5. BOTRYTIS AFFECTED (B.A)	26.0°Brix
6. SPECIAL SELECT LATE HARVEST	30.0° Brix
7. TOTALLY BOTRYTIS AFFECTED (T.B.A.)	34.0°Brix
8. ICEWINE	32.0° Brix

¹ The Nova Scotia Wine Standards Committee can recommend to the Farm Winery Monitoring Committee to make an adjustment to the minimum permitted brix levels in a year when the weather conditions may have been exceptionally unfavorable.

² Grapes specifically for the production of sparkling wine are exempt from this minimum.