



TABLE: CHEMICAL COMPOUND LIMITS

COMPOUND NAME	PERMISSIBLE LIMITS
Arsenic (ppb)	100
Cadmium (ppb)	20
Cobalt (ppb)	20
Copper (ppm)	1.0
Diethylene Glycol (ppm)	10
Dyes	Not Permitted
Lead (ppb)	200
Methyl Alcohol (ppm)	400
Ochratoxin A (ppb)	2
Sodium (ppm)	500
Sorbic Acid (ppm)	200 500 if less than 9% alc., or if greater than 1% (10 g/L sugar) of if sold in a non-glass container
Sugar (g/100 ml)	Icewine \geq 125 g/L, otherwise no limits



TABLE: ETHYL ALCOHOL LIMITS

ETHYL ALCOHOL	PERMISSIBLE LIMITS
Actual versus Declared (% alcohol/volume)	1.1% maximum deviation
Ethyl Carbamate (ppb)	<ul style="list-style-type: none"> • Table Wine 30 • Fortified 100

TABLE: SULPHUR DIOXIDE LIMITS

SULPHUR DIOXIDE	PERMISSIBLE LIMITS	
	WINES WITH LESS THAN 35 g/L RESIDUAL SUGAR	WINES WITH MORE THAN 35 g/L RESIDUAL SUGAR
Free Sulphur Dioxide (ppm)	50	70
Total Sulphur Dioxide (ppm)	300	400



TABLE: TURBIDITY LIMITS

TURBIDITY (N.T.U.)*	PERMISSIBLE LIMITS
Nephelometric Turbidity Units	<ul style="list-style-type: none">• White 5.0• Rosé 8.0• Red 10.0• Unfiltered White 20.0[†]• Unfiltered Red 40.0[†]• Bottled with Lees – no limit[†]

* Wines must be labelled Unfiltered and/or Bottled with Lees for stated limits to apply.

† High turbidity wines must be biologically stable (no active yeast).



TABLE: ACIDITY LIMITS

VOLATILE ACIDITY	PERMISSIBLE LIMITS	
	Icewine and Totally Botrytis Affected	2.10
	Special Select Late Harvest and Botrytis Affected	1.80
Acetic Acid (g/L)	Late Harvest and Select Late Harvest	1.50
	Vin du Curé Brix at beginning of fermentation (27 – 28°) Brix at beginning of fermentation (28 – 32°) Brix at beginning of fermentation (over 32°)	1.50 1.80 2.10
All other Wines (g/L)	1.30	
Sulphuric Acid (g/L)	1.057 (VA x 0.815)	



TABLE: AGRICULTURAL CHEMICAL LIMITS

AGRICULTURAL CHEMICALS	PERMISSIBLE LIMITS
Carbaryl (ppb)	800
Iprodione (ppb)	2,000
Myclobutanil (ppb)	1,000
Procymidone (ppb)	1,000
Agricultural Chemicals not listed above (ppb)	100