



**NATIONAL AGENCY FOR FOOD AND DRUG
ADMINISTRATION AND CONTROL (NAFDAC)**

WINE REGULATIONS 2019

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Commencement:

In exercise of the powers conferred on the Governing Council of the National Agency for Food and Drug Administration and Control (NAFDAC) by sections 5 and 30 of the National Agency for Food and Drug Administration and Control Act Cap NI Laws of the Federation of Nigeria (LFN) 2004 and all powers enabling it in that behalf, the Governing Council of the National Agency for Food and Drug Administration and Control with the approval of the Honourable Minister of Health hereby makes the following Regulations:-

1. **Scope**

These Regulations shall apply to wine manufactured, imported, exported, advertised, sold, distributed or used in Nigeria.

2. **Prohibition:**

No person shall manufacture, import, export, advertise, sell or distribute wine specified in Schedule I to these Regulations in Nigeria unless it has been registered in accordance with the provisions of these Regulations.

3. **Use and Limit of food additives.**

- (1) The use and limits of any food additives or food colors in the manufacture of wine shall be as approved by the Agency.
- (2) Where sulphites are present at a level above 10ppm, it shall require a declaration on the label that it contains sulphites.

4. **Categories of Grape Wine**

- (1) A grape wine shall be classified by any or all of the following:
 - (a) vintage;
 - (b) variety;
 - (c) sugar content and sweetness.
- (2) All categories of grape wine shall be produced exclusively from the complete or partial alcoholic fermentation of fresh grapes and grape juice.
- (3) The categories of grape wine shall be as follows:

- (a) table wine;
- (b) ice wine;
- (c) botrytized wine;
- (d) late harvest wine, including select late harvest wine and special select late harvest wine;
- (e) vine du curé;
- (f) nouveau red wine;
- (g) blanc de noirs;
- (h) blanc de blanc;
- (i) liqueur wine;
- (j) fortified wine;
- (k) sparkling wine.
- (l) port wine

or as prescribed by the Agency

5. **Vintage dating**

All varietal wines shall be classified by identified crop year, except for sparkling, fortified and liqueur wines.

- (1) At least 85% of a grape wine shall be derived from grapes grown in the same identified crop year.
- (2) Cuvée that is made up of less than the minimum percentage required by Regulation 4.2, shall be labelled as such.
- (3) A sweet reserve from the same vintage that is added to a grape wine shall be included in calculating the percentage required by Regulation 4.2.

6. **Varietal designations**

- (1) The wine is produced from at least 75% of the grapes of the said varietal;
 - (a) this varietal determines the specific character of a wine;
 - (b) the name of the varietal does not lend itself to confusion with a recognized appellation of origin or a recognized geographic indication
- (2) When the names of two varietals are mentioned:
 - (a) the wine must come entirely from these two varietals;

- (b) they must be indicated in decreasing order of importance;
 - (c) the country of origin set the minimum percentage for the quantity of the least important grape, which must not be less than 15%.
- (3) where more than two varieties are usually shown in the labelling of wine, the percentage of each shall be declared on the label.

7. Sugar content and sweetness descriptors

The sweetness descriptors permitted on the principal display panel and the limits of sugar content shown for the various wine categories are as set out in Schedule 2 to these Regulations.

8. Single-vineyard designated wines

- (1) A producer may designate a grape wine as a single-vineyard wine and display the designation on the principal display panel if all of the following conditions are met:
- (a) at least 85% of the wine is from grapes grown on the designated vineyard;
 - (b) the remaining 15% or less of the wine is from grapes grown in the same Geographical location.

9. Labelling Information.

Notwithstanding the provisions of the Pre-packaged Food (Labelling) Regulations, 2019, the following shall apply:

- (1) Wines that contain less than 10 percent absolute alcohol by volume shall have the 'Best Before' date declared.
- (2) Country of origin
- (a) A clear indication of the country of origin shall be shown on the Information Panel of a wine.
 - (b) If the wine was blended, bottled or packed in a foreign country other than the country of origin, and the label identifies the country of origin, the label shall state "blended by," "bottled by," or "packed by," or other appropriate statement, followed by the name of the blender, bottler or packer and the place where the wine was blended, bottled or packed.
 - (c) "blend of wines from ...", or other similar expression, - "wine produced in ... from grapes harvested in ...", or other similar expression, shall be declared.

- (d) the “18+” age restrictions shall be prominently displayed on the product label of;
- (e) health claims shall not be made on wines.

10. Name of Wine to indicate the nature

- (1) The name of every wine shall indicate the accurate nature.
- (2) Where a name has been established for the wine in these Regulations, only such a name shall be used.
- (3) Where no common name exists for the wine, an appropriate descriptive name shall be used.

11. Traditional terms of quality

- (1) The indication of terms relative to a superior quality of wine (Grand vin, cru, superior wine, classico, vino nobile, etc.) where applicable, shall satisfy the following conditions:
 - (a) the wine shall have entitlement to a recognized appellation of origin or recognized geographic indication;
 - (b) the terms shall be attributed by an official organization of the country of origin and refer either to the classification of the viticultural land or to criteria relating to wine quality.
 - (c) the labels shall show the vintage.

12. Advertisement

- (1) The advertisement of wine shall be in accordance with the Food Products (Advertisement) Regulations, 2019.
- (2) No person shall advertise wine in any media unless such advertisement has been pre-cleared and approved by the Agency.
- (3) The content of advertisements of wine shall not be misleading and shall be free of health claims.
- (4) No advertisements of wine in any media shall be permitted on children’s programmes nor shall children, sportsmen or expectant mothers be used as models.
- (5) Gift items promoting wine drinks shall not be directed at children and sportsmen.

13. **Penalty.**

- (1) Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and liable on conviction. In case of :
 - (a) an individual, to imprisonment for a term not exceeding one year or to a fine not exceeding N50,000 or to both such imprisonment and fine; and
 - (b) a body corporate, to a fine not exceeding N100, 000.

- (2) Where an offence under these Regulations is committed by a body corporate, firm or other association of individuals every:-
 - (a) director, manager, secretary or other similar officer of the body corporate; or
 - (b) partner or officer of the firm or
 - (c) trustee of the body concerned ;or
 - (d) person concerned in the management of the affairs of the association ;or
 - (e) person who was purporting to act in a capacity referred to in paragraphs (a) to (d) of this regulation, is severally guilty of that offence and liable to be proceeded against and punished for that offence in the same manner as if he had himself committed the offence, unless he proves that the act or omission constituting the offence took place without his knowledge, consent or connivance.

14. **Forfeiture after conviction**

- (1) A person convicted of an offence under these Regulations shall forfeit to the Federal Government-
 - (a) any asset or property constituting proceeds derived from or obtained, directly or indirectly, as a result of the offence;
 - (b) any of the person's property or instrumentalities used in any manner to commit or to facilitate the commission of the offence.
- (2) In this section, "**proceeds**" means any property derived or obtained, directly or indirectly, through the commission of the offence.

15. **Interpretation**

In these Regulations, unless the context otherwise requires:

“Agency” means the National Agency for Food and Drug Administration and Control;

“Cuvée” means wine or grape in fermentation used in preparing sparkling wine;

“Dry wine” means wine produced by complete fermentation of the sugar contained in the juice or must of the grapes from which it is made.

“Flavouring” shall mean: using one or more of the flavourings and/or aromatic herbs and/or spices and/or flavouring foodstuffs in the preparation of wines.

“Label” means any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed or impressed on, or attached to, a package (container) of wine.

“Grape juice” means the fermentable liquid that is obtained from pressing fresh grapes or grape and used for making wine with an actual alcohol content of 1% or less by volume from the juice;

“Grape product” means a product derived from grapes and includes grape juice, grape and grape wine;

“Grape” means unpressed, unfermented grape juice that may have been in contact with the grape skins, pulp, and seeds;

“Grape wine” means wine derived exclusively from grapes;

“Identified crop year” means the calendar year in which the vines bear fruit;

“Method of production”, in relation to sparkling wine, means any of the methods used to produce the wine as described in these Regulations:

“Non-grape wine” means a wine derived from a wine crop other than grapes;

“Perry” means the fruit wine prepared from the juice or must of pears and no more than 25 % of the juice or must of apples.

“Principal display panel” means the main label on a wine bottle or container that is normally used when displaying the wine to a consumer;

“Sweet reserve” means grape must or concentrated fruit juice that is unfermented and sterile, and is added to fermented wine to increase sweetness and balance excess acidity;

“Sweet wine” means wine containing sugar derived only from the juice or must of the grapes from which it is made.

“Varietal wine” means a grape wine that is derived from 1 or more specific identifiable varieties of grapes;

“Vintage-dated wine” means a grape wine derived from grapes grown in an identified crop year;

“Wine” shall be:

The product of fermentation of the juice of fruits, fresh grapes, grape products derived solely from fresh grapes, or any combination of them and may also have added to it yeast, concentrated grape juice, sugar, dextrose or invert sugar.

(1) The blending of ethyl alcohol of agricultural origin with:

- (a) fruit juice or fruit juice concentrates;
- (b) sugar;
- (c) dextrose or invert sugar;
- (d) aqueous solution of caramel;
- (e) permitted food additives; and
- (f) colors.

(2) Blending of aqueous solution of the following:

- (a) yeast food;

- (b) brandy or fruit spirit;
 - (c) carbon dioxide;
 - (d) oxygen;
 - (e) tartaric or citric acid;
 - (f) pectinase;
 - (g) caramel; and
 - (h) food additives
- and aged for a period.

16. **Repeal of Wine Regulations 2005**

- (1) The Wine Regulations 2005 is hereby repealed.
- (2) The repeal of the Regulations specified in Regulation 16 (1) of these Regulations shall not affect anything done or purported to be done under the repealed Regulations

17. **Citation**

These Regulations may be cited as Wine Regulations 2019

SCHEDULE I

CLASSIFICATION OF WINE

Blanc de noirs wine A grape wine that meets all of the following criteria may be designated as blanc de noirs:

- (a) it is produced exclusively from fresh grapes, of which 85% are a red variety;
- (b) it is produced from grapes that have been naturally harvested on the vine;
- (c) the juice is separated from the skins before fermentation and vinified using processes and treatments suitable for producing white wine.

Blanc de blanc wine A grape wine that is produced exclusively from fresh grapes, of which 85% are white variety. It is produced from grapes that have been naturally harvested on

the vine and the juice is separated from the skins before fermentation and vinified using processes and treatments suitable for producing white wine.

Botrytized wine

A grape wine produced exclusively from fresh ripe grapes grown in the geographical location. A portion of the grapes is affected under natural conditions by the mould *Botrytis cinerea*.

The resulting juice shall achieve a minimum of 34°Brix when measured after transfer to the fermentation vessel.

Carbonated light sparkling wine

A grape wine that is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C and has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 5.5% and not greater than 7.5% by volume.

Carbonated sparkling wine

A grape wine that is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C and has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume.

Cider

Cider shall be the product of fermentation of apple juice or a mixture of the juice of apple and pear with or without the addition of potable water, sugar or concentrated apple or pear provided that, not more than 25 percent of the juice shall be pear juice, and shall contain not less than 2.5 percent and not more than 13 percent alcohol by volume.

Champagne Cider

Shall be cider that is impregnated with carbon dioxide under pressure by (a) conducting the after part of the fermentation in closed vessels, or Secondary fermentation in closed vessels with or without the addition of sugar, dextrose, invert sugar, glucose or glucose solids or aqueous solutions thereof, and shall contain not less than seven per cent absolute alcohol by volume.

Flavoured Wine, Wine Cocktail, Aperitif

Flavoured Wine, Wine Cocktail, Aperitif shall be wine to which has been added herbs, spices, other botanical substances, fruit juices or a flavouring preparation, and shall contain not more than 20 per cent absolute alcohol by volume.

Fortified Wine

Fortified (otherwise called dessert) wines shall be wine to which distilled spirits (usually distilled from wine) have been added during or after fermentation and shall contain absolute alcohol in excess of 14 percent but not more than 24 percent by volume.

Fruit Wine

Fruit wine shall be the product of fermentation of the juice of sound and ripe fruits and in all other respects shall meet the requirements of the standard for wine as prescribed by Regulations 4 and 10.

Fruit Wine

Fruit wine shall be the product of fermentation of the juice of sound and ripe fruits and in all other respects shall meet the requirements of the standard for wine as prescribed by Regulations 12.

Heritage light sparkling wine

A grape wine that is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C and has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 5.5% but not greater than 7.5% by volume. It derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel and is produced exclusively using one of the following methods:

- (a) the traditional method,
- (b) the charmat method,
- (c) the transfer method.

Heritage sparkling wine

A grape wine that has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume; that derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel. It is produced exclusively using one of the following methods:

- (a) the traditional method,
- (b) the charmat method,
- (c) the transfer method.

Honey Wine

Shall be the product of the alcoholic fermentation of an aqueous solution of Honey.

Late Harvest wines

A grape wine produced exclusively from fresh ripe grapes grown in the Geographical location that have been desiccated under natural conditions in a way that favours the concentration of sugars in the berries. It is produced with residual sugar and actual alcohol content resulting exclusively from the natural sugar of the grapes. It is produced from grapes that are naturally harvested on the vine after achieving a minimum of

- (a) for late harvest wine, 22°Brix at harvest,
- (b) for select late harvest wine, 26°Brix at harvest, and
- (c) for special select late harvest wine, 30°Brix at harvest.

Liqueur wine

A grape wine that is produced exclusively from the alcoholic fermentation of fresh grapes, grape juice, grape must, or wine. It has an actual alcohol content of greater than 14.9% but not greater than 22.9% by volume.

A liqueur wine may be labelled as “natural” if the residual sugar in the finished wine results exclusively from the sugar of the grapes.

Ice wine

A grape wine produced exclusively from grapes grown in the Geographical

location that have been harvested while still naturally frozen on the vine at an air temperature of -8°C or lower. The finished wine shall be produced from a must that achieves a computed average of at least 35°Brix;
The residual sugar in the wine shall not be less than 110 g/L, when the wine is bottled. The unfermented residual sugar and the actual alcohol remaining in the finished wine shall result exclusively from the natural sugar of the grapes.

Malt wine Malt wine, or any wine which purports to contain any malt extract, shall be wine conforming to the general standard for wine, to which has been added malt extract, so that the resultant wine contains not less than 5% (w/v) malt extract.

May Wine Shall be wine to which has been added artificial woodruff flavouring preparation.

Nouveau red wine A grape wine that meets all of the following criteria may be designated as nouveau red wine:

- (a) it is a red wine produced exclusively from fresh grapes that have been naturally harvested on the vine after achieving a minimum of 16°Brix at harvest;
- (b) it utilizes the carbonic maceration process.

Prestige cuvée wine A grape wine that is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C and has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume. It is produced from a minimum of 85% juice from first pressing. It derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel and is produced exclusively using one of the following methods:

- (a) the traditional method,
- (b) the charmat method,

(c) the transfer method;

Quinine wine Quinine wine shall be wine containing quinine or compounds of quinine (calculated as quinine hydrochloride) in proportion of not less than 0.5 and not more than 2.3 mg per ml.

Semi-sparkling wine A grape wine that is surcharged with carbon dioxide gas to a pressure of between 100 kPa to 250 kPa at 10°C may be designated as semi-sparkling wine.

Sparkling Wine Sparkling wine shall be wine that has been allowed to undergo a secondary fermentation in the bottle so that visible carbon dioxide is produced and it may contain not less than 14 percent and not more than 21 percent absolute alcohol by volume.

Table Wine Table wine shall contain not less than 6 percent and not more than 17 percent absolute alcohol by volume.
5% to 8.5% of the actual alcohol content shall be achieved through naturally occurring sugar content.
It shall be made from grapes that meet a minimum level of 15°Brix at harvest.

Tonic Wine Tonic wine shall be wine which had been fortified with vitamins or introduced naturally from the processing method (fermentation of the grapes/herbs), provided the required level of vitamin is met.

Vermouth Vermouth shall be the wine to which has been added bitters, aromatics or other approved botanical substances or flavouring preparations and shall contain not more than 20 percent absolute alcohol by volume.

Vin du curé wine A grape wine that it is produced exclusively from fresh grapes grown in the

geographical location that have been naturally harvested on the vine after achieving a minimum of 30°Brix when measured after transfer to the fermentation vessel. The residual sugar and the actual alcohol content of the finished wine result exclusively from the natural sugar of the grapes.

Wine spirit

- (1) Wine spirit is a spirit drink:
 - (a) produced exclusively by the distillation at less than 86 % vol. of wine or wine fortified for distillation or by the redistillation of a wine distillate at less than 86 % vol.,
 - (b) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol,
 - (c) having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
- (2) The minimum alcoholic strength by volume of wine spirit shall be 37.5 %.
- (3) No addition of ethyl alcohol of agricultural origin and/or distillates of agricultural origin to a spirit drink. diluted or not, shall take place.
- (4) Wine spirit shall not be flavoured. This shall not exclude traditional production methods.
- (5) Wine spirit may only contain added caramel as a means to adapt colour.
- (6) Where wine spirit has been matured, it may continue to be placed on the market as 'wine spirit' provided it has been matured for as long as, or longer than, the period stipulated for the spirit drink.

SCHEDULE 2

Sweetness Descriptors

Dry, when the wine contains a maximum of 4 g/l of glucose plus fructose or 9 g/l when the acidity strength totals (expressed in grams of tartaric acid per liter) is not less than 2 g/l to glucose plus fructose strength.

Medium dry, when wine contains more than the figures aimed for at the first drawing off and achieves at the most 12 g/l or 18 g/l when the total acid content is fixed in implementing the first drawing above.

Mellow or semi-sweet, when the wine contains more than the figures aimed for in the second drawing off and achieves at the most 45 g/l.

Sweet, when the wine contains glucose plus fructose strength of at least 45 g/l.

MADE at Abuja thisday of2019

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Inuwa Abdulkadir Esq

Chairman Governing Council

National Agency for Food and Drug Administration and Control (NAFDAC)