

RESOLUTION OENO 6/2003

DEFINITION OF ICE WINE

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the Experts group “International Code of Oenological Practices”,

DECIDES:

UPON THE PROPOSAL of “Oenology” Commission II, to introduce in Part I “Definitions” the aforementioned “International Code” article 4.7, the following definition:

VIN DE GLACE – ICE WINE – EISWEIN

Definition:

Wine made exclusively from the fermentation of fresh grapes having undergone cryoselection in the vineyard without recourse to physical procedures (see point d sheet Managing sugar contents in the wine harvest). The grapes used for the production of ice wine must be frozen during the harvest and be pressed in this state.

Prescriptions:

- a. Harvesting and pressing should be performed at a recommended temperature lower or equal to -7°C .
- b. The potential alcohol strength by volume for musts cannot be increased and should be as a minimum 15% volume (corresponding 110° Oechsle or 25.3 Brix).
- c. The minimal alcoholic strength acquired should be 5.5% by volume.
- d. The maximum limit of volatile acidity should be 35 milli-equivalents (2.1 g/l expressed in acetic acid).
- e. All grapes used in ice wine should come from the same region.

New Zealand Statement

New Zealand recognises the OIV's role in respect of recommending guidelines for

oenological practices. However, New Zealand is concerned that this resolution on the definition of ice wine may blur the line between recommendatory and obligatory oenological practices. In New Zealand's view any regulation of guidelines related to production aspects is a matter for national governments and not for the OIV.

New Zealand is not a major producer of ice wine and we therefore do not consider it beneficial to block such a resolution. However, New Zealand does not regard this resolution as a precedent allowing for OIV definition of other products in the wine sector.