

# Quality Wine Application

No.

- Please read the Notes for Guidance before completing this form.
- This form has been printed in sets of 3 on self-copy paper. Please complete in **BALL POINT PEN** and **BLOCK LETTERS**. Press firmly on a hard surface.

1. Owner's name and full postal address   
 Postcode

Tel. No. (incl. national dialling code)   
 Fax No. (incl. national dialling code)   
 Email

2. Quality wine area:  **English Vineyards**   **Welsh Vineyards**  3. Vintage

4. Name of wine

5. Fermentation No(s)  6. No. of bottles

7. Volume/Bottle (cl)  8. Total volume (l)

9. Date(s) of bottling  10. Bottling record No.

	Grape varieties	Natural alcohol % vol.	Vineyard of origin	CAD No. (if applicable)
1.				
2.				
3.				
4.				

12. Name and address of winery (if not as shown at 1 above)   
 Postcode

13. Enrichment YES  NO   
 If **YES**, please state which fermentation numbers were enriched:

14. Sweetening YES  NO

If **YES**, please give the following details:

Location of operation	<input style="width: 100%; height: 20px;" type="text"/>
Origin of production	<input style="width: 100%; height: 20px;" type="text"/>
Sweetening agent	<input style="width: 100%; height: 20px;" type="text"/>
Total alcoholic strength	<input style="width: 100%; height: 20px;" type="text"/>
Quantity	<input style="width: 100%; height: 20px;" type="text"/>

15. De-acidification of **WINE**: YES  NO

**For RIB use only**

**Analytical test:** \*PASS / FAIL \*delete as appropriate

**Organoleptic test:** \*PASS / FAIL

Signature of RIB representative \_\_\_\_\_

Name in BLOCK LETTERS \_\_\_\_\_

**For WSB use only**

Quality Wine Status \_\_\_\_\_

Notification to applicant \_\_\_\_\_ Date \_\_\_\_\_

**Declaration by owner (or nominated representative)**

I hereby declare that the information given is accurate and may be verified from winery records.

Signature

Name in BLOCK LETTERS

Date

**Payment enclosed** (please tick).....

**DATA PROTECTION ACT STATEMENT**

The information you have provided, including personal data, will be primarily used for the purpose of enforcing the wine marketing and related regulations. They may be released to other wine sector enforcement authorities to facilitate investigations including suspected fraudulent treatment or risk to health. Details will be held in our computer system and may be used to compile the vineyard register, annual production declarations, surveys and reports and usually released only as unattributable information.

In limited circumstances, WSB may be required to release information, including personal data and commercial information, on request under the Code of Practice on Access to Government Information or the Freedom of Information Act 2000. However, WSB will not permit any unwarranted breach of confidentiality nor will we act in contravention of our obligations under the Data Protection Act 1998.

WSB may use the name, address and/or other details on this form to contact you in connection with a Visit Survey form to monitor the service we provide.

This copy for the use of the  
**Wine Standards Board**

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**Recognised Industry Body**

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This copy for the use of the  
**Applicant**

## Quality Wine Application Form

**Notes for Guidance****Samples**

- Three sample 75cl bottles of the finished, bottled wine should be submitted with each application.
- Where the whole bottling is in the 37.5cl size, four bottles should be submitted.
- A standard quality wine analysis by Corkwise of the finished, bottled wine must be submitted with the application.
- A sample labelled with the analysis and application reference numbers must be retained by the applicant for 3 years.

**Instructions for completion of the form**

Question No.

**1 Owner**

The application form should be completed by, or on behalf of, the owner of the wine at the time of bottling. The owner should ensure that the winery record details are available for inspection.

**4 Name of the Wine**

Should be as on the label of the marketed product. If several labels are to be used, please state the vineyard name and grape varieties.

**5 Fermentation number(s)**

Should correspond to the appropriate page(s) of the Winery Record.

**7-10 Bottling details**

The quantity of wine entered for the Quality Wine Scheme must be bottled prior to application, additional quantities bottled subsequently will require a new application. Bottlings of the same wine in different size bottles (i.e. 75cl and 37.5cl)

are acceptable, provided that the numbers of bottles of each size are given on the application form.

**11 Natural alcohol % vol**

Refers to the fermentation vat in which the grape variety or blend was fermented.

**14 Sweetening Location**

Indicate either with reference to (1) or (12), or supply details if the operation was carried out elsewhere.

**Origin**

County where sweet reserve was produced should be stated.

**Sweetening**

Grape must (sweet reserve), concentrated grape must or rectified concentrated grape must are permitted.

**15 De-acidification of WINE**

There is no requirement to state de-acidification of must.

The **top two copies** of the form, together with the samples, should be forwarded to the address specified by the RIB  
– See RIB Guidance Notes.

**The third copy should be retained for future reference.**