



These questions must be answered as part of the application to become a recognised person under the Wine Act 2003. The answers to these questions will be assessed as satisfactory or unsatisfactory. Each question must be answered satisfactorily for recognition purposes. Where questions are answered unsatisfactorily, the applicant will be given an opportunity to re-answer the question. There will be more than one person assessing these answers, in the manner of a peer review, to ensure the determinations are consistent and transparent.

	Question	Rating
1	What are the objectives of the Wine Act 2003?	L
2	Under New Zealand law, what is included in the legal definition of wine?	M
3	What types of wine businesses need to have a wine standards management plan?	L
4	What is the difference between wine and wine product?	M
5	What are the implications for winemakers who include wine product in their wine standards management plan (WSMP)?	M
6	What obligations do suppliers of commodities have?	M
7	What is the difference between a hazard and a risk?	M
8	Briefly describe the contents of, and requirements for, a WSMP?	H
9	Describe what a WSMP must demonstrate in relation to hazards	L
10	Describe the "85% rule" for grape wine labels	H
11	What vintage, variety and area of origin label statement options does a winemaker have for a New Zealand distributed wine that is a blend of the following? • 65% HB Chardonnay 07 • 10% HB Semillon 08 • 25% Marlborough Chardonnay 07	M
12	Describe the exemption from the 85% rule for wine made prior to vintage 2006.	M
13	What are the requirements for declaring allergens on wine labels for wine sold in New Zealand and Australia?	M
14	What is the permission for the addition of copper sulphate to wine and what is the maximum permitted level?	M
15	What amount of PMS would be added to a 2000L tank of wine to achieve 50mg/L of total SO <sub>2</sub> ? <i>NB: When PMS is dissolved in aqueous solution theoretically only 57% by weight is present as SO<sub>2</sub>. Because of the possible loss of SO<sub>2</sub> this value is often lower than 57% and in practice 50% is used.</i>	M
16	Give two examples, including your justification, of what you would consider to be a critical non-compliance with the requirements for WSMPs.	H
17	What are the expectations in regard to pest control in wineries?	M
18	What information should be received and retained by a winemaker on receipt of grapes?	H
19	What action should a winemaker take for grapes that have had agrichemicals applied outside of the recommended PHI?	H
20	What should be the response to a winemaker in the event a verifier was unable to confirm the additives or sources of grapes from which a grape wine was made?	H
21	What record(s) would you expect to see from a fruit winemaker who has purchased fruit from a wholesale market?	H
22	What does Brix refer to in juice?	L
23	What is a stuck fermentation? Give two examples of how it can occur.	L
24	What are the main acids found in wine?	L
25	What acids are permitted to be added to wine sold in New Zealand and Australia?	L
26	What is "finished wine"?	H
27	Briefly describe the rules for the submission of tank samples and explain why these are important.	M
28	Describe the function of the Overseas Market Access Requirement for the USA.	M
29	Describe the different types of business involved in the process of wine making, and discuss the challenges of ensuring traceability.	H
30	Hazard analysis and CCP determination for the production of wine. Please complete columns 3 through 7 below for each process step identified.	H

## HACCP Exercise

1. Example process steps	2. Example inputs	3. Identify any hazards associated with this step	4. Justification for comment in column 3	5. Example control measure for one of the hazards	6. Is this step a CCP?	7. Rationale for decision in column 6
<b>Receipt of grapes</b>	Machine-harvested fresh grapes					
<b>Fermentation</b>	Juice/Skins					
	Fermenting aids					
<b>Filtration</b>	Unfinished wine					
<b>Additions</b>	Preservatives					
	Water (for mixing additives)					
<b>Filling/bottling</b>	Wine					
	Bottles					
<b>Corking/capping</b>	Bottled/package d wine					
	Cork or screw caps					
<b>Labelling</b>	Packaged wine					
	Labels					

## Declaration

I declare that the response submitted to MPI in fulfilment of clause 3.1(2)(d) of the Wine (Recognised Agencies and Persons) Notice 2017 has been prepared by me and is all my own work.

Applicant name: \_\_\_\_\_

Applicant signature: \_\_\_\_\_

Date \_\_\_\_\_

Recognised agency: \_\_\_\_\_