

# THE NATURAL WINE ASSOCIATION — Guidelines —

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2017

## 1. The Natural Wine Association

The Natural Wine Association ('the Association') is a union of viticulturists and wine-makers who exclusively follow organic or biodynamic methods.

The Association is a non-commercial legal entity governed by a committee of its founding members ('the Committee').

Any individual or group of individuals or legal entity that agrees with and meets the requirements given in these Guidelines may become a member of the Association.

The Association has its own logo, whose use as a quality label is the exclusive prerogative of its members. The right to use the logo is granted according to special rules set by the Committee.

'Natural wine' implies the following:

- 1.1 Viticulturists and wine-makers plant and cultivate their vineyards according to the rules and requirements of organic farming. They look after the environment and try to create the most self-sufficient ecosystems possible in their vineyards.
- 1.2 Viticulturists and wine-makers do not employ methods or means of making wine which could change its natural and organoleptic characteristics.
- 1.3 Viticulturists and wine-makers acknowledge the vital contribution of *terroir* to the production of a wine, and attempt to reveal its specificities.
- 1.4 Wine labels used by viticulturists and wine-makers must always honestly and fully describe a wine's origins.

## 2. Membership

- 2.1 Any individual or group of individuals or legal entity can become a member of the Association if they possess their own vineyard and wine

cellar and agree with the conditions listed in the 1<sup>st</sup> section of these Guidelines.

- 2.2 Any individual or group of individuals or legal entity that also possesses a conventional vineyard cannot become a member of the Association.
- 2.3 Candidates must fill out the application form available on the Association's website and if possible present a sample of their wine for tasting. Once received, their application will be forwarded to the Committee for its consideration (within two months), following which a special delegation selected by the Committee will pay a visit to the candidate's vineyard and wine cellar.
- 2.4 The Committee adopts decisions to receive new members or to exclude existing ones by a simple majority.
- 2.5 Membership is considered granted from the moment an agreement is signed.
- 2.6 A list of the Association's members is given on its website.
- 2.7 The membership fee is GEL 250 per year.

### **3. Members' responsibilities**

Members are required to:

- 3.1 Provide complete information about their vineyards and wine cellars.
- 3.2 Provide information about the stocks of wine stored in their cellar once every quarter, including information about wines that were produced from grapes which did not come from their own vineyards.
- 3.3 Pay the membership fee annually.

### **4. Withdrawal of membership**

- 4.1 The rule governing the exclusion of an existing member is defined in the Association's statute. The members of the Committee must approve motions to withdraw membership by a majority of votes.
- 4.2 Members who do not follow the requirements listed in these Guidelines may be excluded.
- 4.3 Members who do not pay their membership fees may be excluded.
- 4.4 Membership is considered as withdrawn from the moment a member is informed of this fact by an authorized representative of the Association.

### **5. Cultivating vineyards**

- 5.1 When cultivating vineyards, it is important to improve existing ecosystems as much as possible and to protect and renew plant and soil biodiversity.
- 5.2 Members may only use those biological or chemical preparations whose use is considered to be the best practice and are employed and recommended by international associations of organic or biodynamic viticulturists and wine-makers.
- 5.3 The use of all kinds of systemic pesticides, herbicides or mineral fertilisers is strictly forbidden.
- 5.4 If viticulturists use a preparation with which the Committee is not familiar, they must provide evidence of its harmlessness, information about its origins, and proof that it is known to international associations of organic or biodynamic viticulturists and wine-makers.

## **6. Making wine**

- 6.1 Members must exclusively produce their wines from grapes that were grown in vineyards that they own, lease or otherwise enjoy the use of, and that were cultivated with the direct involvement of a member of the Association.
- 6.2 It is forbidden to interfere in the process of wine-making in any kind of chemical, biological or physical way which might cause the wine's natural characteristics to be changed. Only the wine cellar's temperature may be regulated. The amount of sulphur used should never exceed 50 milligrams per litre.
- 6.3 Sulphur may only be added to wine before bottling or, if absolutely necessary, after fermentation.
- 6.4 Only fermentation with wild natural yeast is permitted.
- 6.5 If absolutely necessary, only rough paper (with a porosity of 3-4 microns or more) or other natural filters made of inert materials may be used.

## **7. Inspections**

The Association carries out an annual inspection of members' vineyards chosen at random by the Committee.

The inspection of vineyards and wine cellars includes a visual examination, the identification and examination of preparations used, and the taking of samples (e.g. vine leaves, soil samples or grapes).

The Association reserves the right to carry out surprise inspections whenever it sees fit to do so.

## **8. Granting the quality label**

The Association's logo serves as a quality label which may feature on members' wine bottles.

The logo may only be affixed to wines that were produced from grapes grown in vineyards which members own, lease or otherwise enjoy the use of, and that have been monitored by members all year round in such a way that the latter can guarantee that the vineyards are totally organic.

The right to use the logo for individual wines requires the submission of:

- A sample of the wine; and
- An annual declaration listing the quantity and nature of the wine (grape variety, year of production) for which a member is applying for the use of the Association's logo.

The Committee reserves the exclusive right to grant the use of the logo. Members are notified in writing of its decisions.

## **9. Changes to the Guidelines**

The Committee reserves the right to modify the Association's Guidelines.

Modifications become compulsory as soon as members are notified of their adoption by the Committee. Modifications will be communicated by email as well as through the Association's website.