



**Addendum regarding:
The 2015 Certified Specialist of Wine Study Guide, as published by
the Society of Wine Educators**

Note: This document outlines the substantive changes to the 2015 Study Guide as compared to the 2014 version of the CSW Study Guide. All page numbers reference the 2014 version. These items will *not* appear on CSW Exams based on the 2014 SG.

Note: All of the regional wine maps have been updated. The new maps are available on SWE's blog, Wine, Wit, and Wisdom, at the following address: <http://winewitandwisdomswe.com/wine-spirits-maps/wine-maps-2015-csw-study-guide/>

Page 13: The paragraph following "Chemical Construction and Deconstruction" has been deleted.

Page 16 – Bullet point on sulfur dioxide – the following sentences were added to the end of the paragraph: "The sensory effects of SO₂ are directly related to pH. The more acidic the wine, the more pronounced the sulfur dioxide will be."

Page 16 – Ethyl Acetate – the term "airplane glue" was added as a descriptor.

Page 16: "The improper breakdown of the preservative sorbic acid" was added as a potential cause of the geranium fault.

Page 17: The description of the wet cardboard fault was revised to read, "A papery chemical odor, frequently associated with cork taint or the misuse of filter pads or filtering materials."

Page 27: In the section on the Gewürztraminer grape variety, it was noted that "outside of Germany and Austria, the grape is often spelled without the umlaut over the u."

Page 30: The entry on the heritage of the Zinfandel grape was updated to read, "While Zinfandel's long lineage has been a subject of much debate, in 1994 it was determined by Dr. Carole Meredith and her research team at U.C. Davis that Zinfandel was genetically identical to both Italy's Primitivo and Croatia's Tribidrag grape varieties."

Page 31: An entry on the Gamay grape variety was added to read, "Gamay, (technically known as "Gamay Noir à Jus Blanc") is primarily known for producing the low-tannin, fruit-forward red wines of Beaujolais. These wines, traditionally made at least partially through Carbonic Maceration, tend to show aromas of red cherries, strawberries, banana, and red candy. However, Gamay has a more serious side, and when grown on the granite soils of the Beaujolais Cru, can produce rich, age-worthy wines redolent of black fruit, raspberry, and spice. Gamay is also planted in the Mâconnais, the Loire, and in Switzerland. In these regions it is primarily used as a single variety, however, it is sometimes blended with Pinot Noir, and sometimes made into rosé. Until the early 2000's, Gamay grown in California was the subject of some confusion and debate. Grapes formerly known as "Napa Gamay" or "Gamay Beaujolais" have now been determined to unrelated to true Gamay, and these terms are no longer permitted to be used on wine labels. These days, however, small amounts of Gamay Noir à Jus Blanc are planted in California."

Page 35 – the last paragraph on the page was revised to read as follows: “Harvest takes place a month and a half to two months after veraison, when the grapes are ripe in terms of both sugar levels and physiological maturity. Physiological maturity refers to the level of phenolic compounds in the grape, including tannins and other factors that enhance the color, flavor, and aromas of the resulting wine. Sugar concentration and physiological ripening occur together over the summer, but not necessarily at the same rate. Sometimes, the grapes will develop an acceptable level of sugar before the flavors and phenolics, particularly color and tannins, fully emerge, while at other times the situation is the other way around. In general, physiological ripening takes about the same amount of time from year to year in a given vineyard, but the summer’s weather can speed up or slow down the sugar concentration process considerably.”

Page 55: It was added that the “pumping over” method of cap management is also known by the French term of “remontage.”

Page 58 – the section on rosé was revised to read as follows: “Rosé is a pink wine made from red grapes. Rosé wines are made in many styles, from dry to sweet, and may range in color from very pale pink to cranberry-juice red. The amount of color in a rosé wine depends on the amount of time the juice remains in contact with the grape skins. The amount of residual sugar in a rosé depends on when fermentation is stopped. Both decisions are purely up to the winemaker.

The most common method for making a rosé is to limit the contact time between the skins and juice so that only a degree of color is extracted from the grape skins and makes it into the wine. In the process, red grapes are crushed and fermentation is allowed to take place on the grape skins for anywhere from a few hours to several days. When the juice has extracted the desired amount of color from the skins, it is pressed off the skins, and the fermentation and winemaking process continues using just the juice.

In the saignée method of rosé production, red grapes are crushed, perhaps destemmed, and vatted for anywhere from several hours to several days. Next, a certain amount of the juice is run (or bled) off to make rosé. The remaining juice stays with the skins and is made into red wine. The saignée method produces both light rosés and concentrated red wines from the same batch of grapes.

Very pale rosés, such as those produced in Provence, may be made using the direct press method. In this method, the grapes, either destemmed or whole-cluster, are crushed and pressed at the same time, resulting in very pale pink juice, which is then fermented. In France, such wines are often referred to as vin gris. (Note: As the term vin gris is not regulated in many parts of the world, outside of France it is not unusual to see the term used on the labels of rosé wines produced using other methods as well.)

Regardless of the method used, once there is enough color to turn the must the desired color, the juice is separated from the solids. From that point on, it is treated the same as a light white wine: fermented at a low temperature, clarified, possibly blended, and then bottled. Rosé is usually produced without malolactic fermentation, lees stirring, or oak aging.

Rosés should always be fruity and refreshing, with medium to high acidity. Rosés that are slightly sweet are often called blush or, if made from a single variety, white, as in White Zinfandel. Rosé is the French term, which is widely used in English-speaking countries as well. Other terms include rosado in Spanish, rosato in Italian, and Weissherbst in German.”

Page 60: Chenin Blanc, Gewürztraminer, and Cabernet Franc were added to the list of grapes often used in ice wines. The term “cryoextraction” (mechanical freezing) was added.

Page 84: The leading wine indices chart has been updated as follows (changed highlighted in yellow):

COMPARISON OF TOP TEN COUNTRIES BY LEADING INDUSTRY INDICES				
Vineyard Acreage	Wine Production	Wine Consumption	Wine Exports (by value)	Wine Imports (by value)
Spain	France	France	France	United States
France	Italy	United States	Italy	United Kingdom
Italy	Spain	Italy	Spain	Germany
China	United States	Germany	Australia	Canada
Turkey	China	China	Chile	China
United States	Australia	United Kingdom	United States	Japan
Portugal	Chile	Russia	Germany	Switzerland
Argentina	Argentina	Argentina	New Zealand	Belgium
Romania	South Africa	Spain	Argentina	Netherlands
Chile	Germany	Australia	Portugal	Russia
<i>Sources: International Organization of Vine and Wine (OIV), “Statistical Report on World Vitiviniculture 2013”</i>				

Page 93: The entry on France’s IGP wines has been updated to read, “The Vin de Pays category is subdivided into three levels of geographical specificity; from broadest to most specific, they are regional, departmental, and zone. There are currently six regional Vin de Pays categories, the best known of which is the IGP de Pays d’Oc, which covers the western part of the French Mediterranean coast. The others include Val de Loire (Loire Valley), Comtés Rhodaniens (northern Rhône Valley, Jura, and Savoie), Méditerranée (southeast France), Comté Tolosan (southwest France), and L’Atlantique (Bordeaux, Dordogne, and Charentais). There are fifty-two departmental IGPs whose boundaries match the political boundaries of a French département (“county”) and which are located within the larger regional IGP areas. The other ninety-plus IGPs, known as vin de pays de zone, are smaller, locally specific areas, often named after a historic or geographical feature.”

Page 117: The information on the Premiers Crus of Chablis was updated to read, “Within the Chablis AOC region, forty vineyards are designated as Premiers Crus. Fourchaume, Montée de Tonnerre, Vaillons, Mont de Milieu, and Vosgros are among the more well-known of the Chablis Premier Cru vineyards.”

Pages 125-126: The names of the wine regions “Côtes du Ventoux” and “Côtes du Luberon” were updated to Ventoux and Luberon.

Page 126: The newest appellation of the Languedoc-Roussillon was noted as follows, “The newest AOC in the area, the Terrasses du Larzac, approved in July of 2014, is approved for red wine only.”

Page 129: The number of subregions of the Côtes de Provence was updated to four.

Page 134: The following “terminology” section was added to the introductory information on the wines of Italy: “Within the PDO category of Italian wines, the following terms may be seen on a wine label: *Classico* – This term indicates a central, or historic, area within a larger geographic region. Such a territory is often the original center of wine production in the area and is often considered to be superior to the surrounding areas. *Superiore* – This term indicates a wine that has a specific higher level of alcohol by volume than required by the corresponding *normale* wine. These wines are usually produced using a smaller allowed quantity of grapes per acre or riper grapes. *Riserva* – This term is applied to wines that have been aged for a longer minimum period of time than regular wines. The total aging time varies according to the type and style of wine. These terms are often themselves part of the name of the wine region, such as Chianti Classico DOCG and Soave Superiore DOCG.”

Page 136: The section on the red grapes of the Veneto was updated to read, “The red varieties most closely associated with the Veneto are Corvina, Corvinone, Rondinella, and Molinara, which have traditionally been blended together in some of the region’s best-known red wines. Corvina is generally considered to be the quality grape of the four, and it typically makes up the largest part of the blend. Corvinone was for a long time thought to be a clone of Corvina, but new evidence has revealed it to be a distinct, although closely related variety. In many of the wines that require the use of Corvina, Corvinone is now allowed in the blend as a substitute for up to 50% of Corvina’s proportion.”

Page 137: The last paragraph on the Veneto appellations has been expanded to include, “There are another two dozen appellations in the Veneto, some for traditional wines, such as the pleasant light white Lugana DOC (which actually straddles the border between the Veneto and Lombardy), made from Trebbiano di Lugana (Verdicchio). Several areas produce both traditional wines and modern wines, which may come from the same general geographic regions but are classified under separate appellations. For instance, the Piave DOC produces both dry and appassimento wines from traditional and international varieties, however, the Piave Malanotte DOCG, which occupies the same location as the Piave DOC, is only approved for red wines based on the indigenous Raboso grape variety. Likewise, the Lison-Pramaggiore DOC produces a range of red and white wines from both traditional and international varieties, while the Lison DOCG, located in the same geographic area, is approved only for white wines made using the Friulano grape variety.”

Page 138: The section on Friuli-Venezia Giulia has been expanded to include, “The appellations considered to be among the best for quality wines in Friuli are Friuli Colli Orientali DOC (and its associated DOCG for sweet white wines made from the Picolit grape, Colli Orientali del Friuli Picolit), and Collio Goriziano DOC (often called, simply, Collio). Both are in the eastern part of Friuli near the Slovenian border, and both have a long list of allowed grape varieties that are often bottled as single variety wines. Collio also produces white blends labeled as Collio Bianco, as well as skin-fermented “orange” wines from the indigenous Ribolla Gialla grape, which are often made in an oxidized style. Two other outstanding wines of the area are the Ramandolo DOCG and Rosazzo DOCG. The

Ramandolo DOCG produces sweet white wines from the Verduzzo grape variety, a unique white grape rarely seen outside of northeast Italy. The Rosazzo DOCG makes dry white wines with a minimum of 50% Friulano; other allowed grapes include Sauvignon Blanc, Chardonnay, Pinot Bianco, and Ribolla Gialla.”

Page 140: The section on the aging times for Barolo and Barbaresco has revised to read, “Barolo is an intense, dry, robust, but velvety red wine, usually quite tannic and high in alcohol. It requires a minimum aging period of 38 months; riserva wines must be aged for 62 months. Barbaresco resembles Barolo but is considered slightly more elegant and less powerful—though critics and enthusiasts continually debate this. Its minimum aging requirements are less than Barolo’s, with a minimum of only 26 months, and 50 months for the riserva.”

Page 153: The number of Spain’s VCIg wines has been updated to 7, and the narrative now reads, “As of mid-2014, there were seven regions that held this classification: Cangas, Valles de Benavente, Valtiendas, Sierra Salamanca, Granada, Las Islas Canarias, and Legrija.”

Page 158: The entry on Priorat was updated to read, “Priorat DOQ (known as “Priorato DOCa” in Spanish): Promoted in 2009, Priorat is only the second of Spain’s wine regions to be granted DOCa status. The DO was initially established in 1950, but it was the pioneers of the late 1980s who revolutionized the local wines and brought a renewed focus on quality to the region. Located in a mountainous region just inland from Barcelona, the area is only 18 miles from the Mediterranean Sea, but mountains shield most of the region from the damp sea air and Ebro Valley winds. Priorat is known for its llicorella soils of flat, easily breakable stones made of decomposed slate flecked with mica and other minerals. These famous soils impart a distinct herbal and mineral character to the powerful, deep red wines of the area. Garnacha is the primary grape of Priorat, but Cariñena is almost as prominent. Cabernet Sauvignon, Merlot, and Syrah are also listed among the allowed varieties. Some rosat (rosé) is also produced in Priorat, as well as some white wine produced from Garnacha Blanca, Macabeo, Pedro Ximénez, and other approved white grapes of the region.”

Page 159: The entry on minor grape varieties approved for use in Cava has been updated to read, “Other varieties have been added to the list of approved grapes, including Chardonnay, Malvasía, Pinot Noir, Garnacha, and Monastrell. Trepát, a red grape believed to be native to Catalonia, may be used in the production of Cava rosado only.

Page 163: It is noted that the Castelão grape variety is often referred to as Periquita.

Page 164: The section on Portugal’s wine laws has been revised to read, “The Portuguese classification pyramid, simplified in recent years, is in conformity with EU regulations. There are currently three levels: *Vinho de Portugal*: basic wine, formerly known as vinho de mesa; this category represents about one-fourth of Portugal’s production. *Vinho regional* (VR): country wine from one of the VR regions, making up another quarter of production. Portugal has 14 VR designations, covering 12 regions in Portugal proper, plus the islands of the Azores and Madeira. *Denominação de origem controlada* (DOC): the primary category for quality wine; there are twenty-nine DOCs at present, including Port and Madeira.

Page 178: The section on VDP Grosse Lage was revised to read, “VDP Grosse Lage: The highest-level vineyards of the estate, translated as “great site.” A dry wine from a VDP Grosse Lage vineyard may

be designated by the initials “GG” (Grosses Gewächs). The following sentence was DELETED, due to an October 2013 revision in the standards, “The term *Erstes Gewächs* is used in the Rheingau region to refer to dry wines.”

Page 189: The section on the Austrian place-of-origin wine laws has been updated to read, “The place-of-origin and classification categories used for Austrian wines are similar, but not identical, to the system currently used in Germany. The classification hierarchy, based on minimum levels of ripeness, as well as other attributes, is as follows: *Wein*: The basic category, “wein,” was recently renamed from the more old-fashioned term “tafelwine.” *Wein* may be labeled with a vintage date and/or a grape variety, but may not carry a place-of-origin more specific than “Österreich” (Austria). *Landwein*: The Landwein category represents wine with a geographical indication and is considered PGI-level wine. Wines produced under this category are labeled with one of three Weinbauregionen (Landwein regions): Weinland Österreich, Steierland, or Bergland. *Qualitätswein*: The top of the pyramid, Qualitätswein are considered PDO wines. Qualitätswein must be sourced from a single Weinbaugebiet (Quality Wine region) or one of the smaller sub-regions.”

Page 190: The number of Austrian DACs has been updated to 9. The newest addition is: Wiener Gemischter Satz, for white blends.

Page 191: The introduction to Austrian appellations has been updated to read, “Austria’s PGI vineyards are divided into three large Weinbauregionen (Landwein Regions). The PDO vineyards suitable for the production of Qualitätswein are classified into four Weinbaugebiete (Quality Wine Regions), which include Burgenland, Niederösterreich (Lower Austria), Steiermark (Styria), and the tiny area of Wien (Vienna).”

Page 191: The table of Austrian Wine Regions has been revised as follows:

Landwein Regions	Regions	Smaller Regions
Weinland Österreich	Burgenland	Eisenberg DAC
		Leithaberg DAC
		Mittelburgenland DAC
		Neusiedlersee DAC
		Neusiedlersee-Hügelland
		Südburgenland
	Niederösterreich	Carnuntum
		Kamptal DAC
		Kremstal DAC
		Thermenregion
		Traisental DAC
		Wachau
		Wagram
Weinviertel DAC		
Wien (Vienna)	Wiener Gemischter Satz DAC	
Steierland	Steiermark (Styria)	Südsteiermark
		Südoststeiermark
		Weststeiermark
Bergland	(None)	(None)

Page 192: The following update was added to the section on Tokaji: “Note: As of early 2014, The Tokaji Trade Council of Hungary has indicated that it would like to eliminate the 3 and 4-puttunyo level of Tokaji, making 5-puttunyo the lowest category of sweetness allowed. As of the date of this publication, this action is still under review with the EU.”

Page 193: The section on Romania was updated to read, “The former Soviet satellite Republic of Romania spent most of the twentieth century making large volumes of bulk wine to send east to the Soviet Union. Since the fall of communism, Romania has begun to restore its quality wine industry. Many vineyards are being replanted with international grape varieties, and Romania’s 2007 entry into the EU has led to an influx of investment and expertise as well as easier access to markets in the West. Romania has adopted an appellation system following the EU model; quality wines are designated DOC. The physical size and geographical diversity of Romania result in several different wine regions within the country, each of which has its own microclimate. However, in general, Romania is home to a continental climate, which is moderated by the Black Sea, Danube River, and Carpathian Mountains.

Romania has four major wine regions:

- Dealu Mare: Nestled at the foot of the Southern Carpathian Mountains, the Dealu Mare region features red wines and is considered to be the most important wine region of the country.
- Tarnave: The Tarnave region, known for white wines and located in Transylvania, enjoys a cool climate due to its higher altitude and surrounding rivers.
- Cotnari: Situated in the cooler northern region of the country, Cotnari focuses on white wines, including both dry and sweet versions. Back in the 1500s, Stephen the Great enjoyed the wines of Cotnari so much so that he commissioned bridges, paved roads, and deep cellars for the protection and transportation of the wines. Some of these landmarks can still be visited today.
- Murfatlar: Located just off the Black Sea, Murfatlar enjoys an average of 300 days of sunshine a year.

The area produces both red and white wines, and, with the help of the humidity from the sea, botrytis-affected wines, as well.

As victims of the original phylloxera epidemic, many of Romania’s vineyards were replanted to French varieties at that time. Today, a dual focus on both indigenous and international grapes has led to varietally labeled wines as well as unusual blends of both French and Romanian varieties.”

Page 218: The section on Sonoma AVAs has been updated to include mention of the newest AVA, Moon Mountain District-Sonoma County.

Page 220: The section on Lake County AVAs has been updated to read, “Lake County has seven designated AVAs: Benmore Valley, Clear Lake, High Valley, Red Hills Lake County, Big Valley District Lake County, Kelsey Bench Lake County, and Guenoc Valley.

Page 221: The section on California’s Central Valley has been expanded to read, “California’s Central Valley is a huge expanse of fertile land between the Coast Range and the Sierra Nevada Mountains. Fifty-five percent of the state’s total grape acreage is planted here, amid major plantings of other agricultural crops. Much of the grape crop goes into juice and raisin production, but a significant percentage is made into bulk wine. Winegrapes of the Central Valley include Chenin Blanc, French Colombard, Muscat, Chardonnay, Zinfandel, Cabernet Sauvignon, and Merlot.

While much of the Central Valley is considered to be too hot for the production of quality wine, the area

directly east of San Francisco has a cooler overall climate. This is due to the presence of the largest gap in California's Coast Range, the Golden Gate entrance to San Francisco Bay. This gap provides access for the cool winds off of the Pacific Ocean to penetrate inland, following the natural inlet of the San Joaquin/Sacramento River Delta to the foothills of the Sierra Nevada Mountains.

The principal appellation in this area is the Lodi AVA, with over 100,000 acres of vines and a surprisingly Mediterranean climate. During the growing season, the Lodi area is typically sunny, with warm daytime temperatures, cooling "delta breezes" in the afternoon, and a significant drop in temperatures at night. Diurnal temperature shifts can be as much as 45 degrees and allow for development of rich fruit flavors and bright crisp acids in the grapes and wines made from them.

The Lodi AVA, approved in 1986, currently has seven subappellations: Alta Mesa, Borden Ranch, Clements Hills, Cosumnes River, Jahant, Mokelumne River, and Sloughhouse. Lodi and its sub-appellations grow over 70 different varieties of grapes, and have gained a reputation for old vine Zinfandel, Petite Sirah, Cabernet Sauvignon, and Viognier, as well as other Rhône, Italian, and Spanish varieties. Lodi's Bechthold Vineyard, planted in 1886, is home to some of the world's oldest (and still productive, at 2 to 4 tons per acre) plantings of Cinsault.

Page 222: The "South Coast" section has been renamed "Southern California" and updated to read, "Southern California might be more famous for sandy beaches than vineyards these days, but it is actually the birthplace of the California wine industry. Back in 1769, long before California was a state, Father Junipero Serra, a Spanish Franciscan missionary, founded the first Catholic mission in California on the site of present-day San Diego. This new outpost of Christianity, named San Diego de Alcalá, was the first of nine missions Serra would found, stretching from San Diego to modern-day San Francisco. Up and down the length of what is now the state of California, the Franciscan Fathers gave the area its humble viticultural beginnings by planting the Mission grape for use in sacramental wines.

While many Americans know the story of the California Missions, even dedicated wine lovers might be surprised to learn that commercial winemaking in California also had its origins in the southern end of the state. California's first commercial wineries were established in what is now Los Angeles as early as the 1820s. By 1833, the area was growing Bordeaux varieties brought to the area by Jean-Louis Vignes, a native of the Bordeaux region of France. Vignes named his estate "El Aliso," in honor of an ancient Sycamore tree growing near the entrance to his property. Known to his neighbors as "Don Luis del Aliso," Vignes was an adventurer who traveled the world before settling down, planting vineyards, and making wine in southern California.

Many producers followed in Vignes' footsteps, and the area of southern California soon became the largest grape-growing area in the state. However, winemaking in the region was decimated by the dual threats of prohibition and Pierce's disease. Soon, the land in southern California became more valuable to the makers of residential housing, parks, and office buildings than it was to the producers of wine. However, winemaking still survives in the area today. The South Coast AVA with over 3,000 acres under vine includes parts of the counties of Los Angeles, San Bernardino, San Diego, Orange, and Riverside. The Temecula Valley AVA, located in Riverside County, currently has over 1,500 acres planted to vine. Smaller plantings are to be found in the Ramona Valley AVA and the San Pasqual Valley AVA (both in San Diego County). The area's most planted varieties include Zinfandel (including some very old vines), Cabernet Sauvignon, Merlot, and Syrah. The area is also becoming increasingly known for sturdy Rhône varieties including Petite Sirah and Viognier.

While not part of the South Coast AVA proper, the area just north of Los Angeles is home to California’s newest (as of mid-2014) AVA, the Malibu Coast AVA, established in July of 2014. Upon its approval, the area’s two existing AVAs, Saddle-Rock Malibu and Malibu-Newton Canyon, became subappellations of the new Malibu Coast AVA. Warmer, drier, inland AVAs in Southern California include the Cucamonga Valley AVA, (shared by Riverside and San Bernadino Counties) with just over 1,000 acres of vines. The large Antelope Valley of the High California Dessert AVA, and its tiny neighbors, the Sierra Pelona Valley and the Leona Valley AVAs, are located slightly to the north and east of Los Angeles.”

Page 229: Argentina’s “ranking” as a world wine producer has been updated to eighth.

Page 231: The following table of Argentine Wine Regions has been added:

Area	Region	Subregions
Northern Regions	Jujuy	
	Salta	Molinos El Arenal Cafayate
	Tucumán	Amaicha Colalao del Valle Sagrada de Quilmes
	Catamarca	Fiambala Valley
Cuyo (Central)	La Rioja	Famatina
	San Juan	Pedernal Valley Tullum Valley Zonda Valley
	Mendoza	Luján de Cuyo DOC San Rafael DOC Maipú Maipú East San Carlos Uco Valley Tupangato Mendoza North Mendoza East
Patagonia	Neuquén	San Patricio del Chañar
	Río Negro	Upper Río Negro Valley
	La Pampa	

Page 237: Australia’s “ranking” for wine production has been updated to ninth.

Page 244: The table of New Zealand wine regions has been revised as follows:

Landwein Regions	Regions	Subregions
	Northland	Kaitaia
		Kerikeri
		Whangarei

North Island	Auckland	Henderson
		Kumeu/Huapai
		Matakana/Mahurangi
		South Auckland
		Waiheke Island
	Waikato/Bay of Plenty	Coromandel Peninsula
		Hamilton
		Lake Taupo
		Rotorua
		Te Awamutu
		Te Kauwhata
	Wairarapa	Gladstone
		Martinborough
		Masterton
	Gisborne	Central Valley
		Golden Slope
		Manutuke
		Ormond
		Ormond Valley
Patutahi		
Patutahi Plateau		
Riverpoint		
Waipaoa		
Hawke's Bay	Central Hawke's Bay	
	Gimblett Gravels	
South Island	Nelson	Mouteka
		Takaka (Golden Bay)
		Upper Moutere (Moutere Hills)
		Waimea Plains
	Marlborough	Awatere Valley
		Wairau Valley
	Canterbury	Waipara Valley
		Canterbury Plains
		Waitaki Valley
	Central Otago	Alexandra Basin
		Bannockburn
		Bendigo
		Cromwell Basin
		Gibbston
	Wanaka	

Page 244: The first paragraph under “New Zealand Wine Laws” has been updated to read, “The wine producers of New Zealand are currently able to operate with a minimum of government intervention. Beyond a basic requirement that all wine be labeled as a product of New Zealand, wineries are not required to indicate a wine’s grape variety, vintage date, or region of origin. For most of those that do,

however, there is an 85% minimum requirement for the stated grapes, vintage year, and region of origin.”

Page 248: The table listing the wine regions of South Africa has been revised, to reflect the following updates:

- The Paarl district has two new wards: Simonsberg-Paarl and Voor-Paardeberg.
- Franschoek Valley is now considered a district (with no wards).
- St. Helena Bay is a new ward of the Swartland district.
- The “Cape Point” district has been eliminated and has been replaced by the “Cape Peninsula” district.
- Stanford Hill is a new ward of the Walker Bay district.

Page 258: The following entries were added to the list of “wine colors” - *Amber gold*, which may be a sign of a maderized or oxidized white wine, and *Rust*, which may be an indicator of an oxidized red wine.