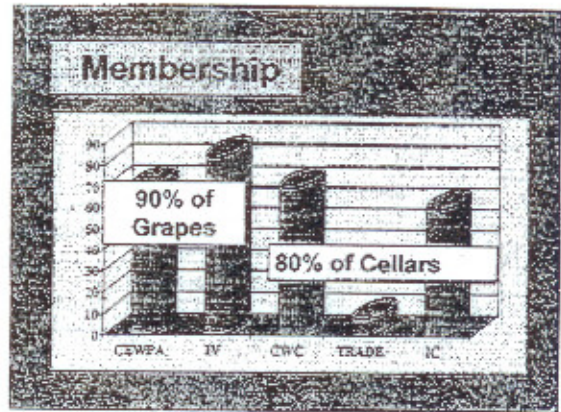


Why Ip-wine

1. Need within Industry
2. Industry complies
3. Lower production costs
4. Consumer countries
5. Sell to the OIV and EU
6. Unique



Financing

- Self-funded
- R120 per primary producer
- R120 - R15.000 per cellar
- Producer driven

Technical base

- Research (nvb a.o.)
- IPW committee
- Guidelines
- Scheme (6 Nov 1998)
- AGCHEM

Training/controlling

- Courses by US, Elsenburg, NVB, SASEV, a.o. 3600 with Cert.
- Self control
- Farmers/cellars
- Cellars/IPW office
- Audit (ARC - nvb, ext., Buyers)

Vineyard Guidelines

	G	Ave	P
	5	3-2	0
1. Trained Producer	+		
2. Farm & Vineyard Envir. BWI		+	
3. Soil and Terrain		+	
4. Cultivars		+	
5. Rootstocks		+	
6. Vineyard Outlay			+

Guidelines(c)		G	Ave	P
		5	3-2	0
7. Cultivation				+
8. Nutrition				+
9. Irrigation	+			
10. Vine Dev & Trell.		+		
11. Crop & Canopy Man.				+
12. Growth Regulators.				+

Guidelines(c)		G	Ave	P
		5	3-2	0
13. Int. Pest Man.				
Monitoring (X2)		+		
Practices (X2)				
Spray Program: (X10)			+	+
14. Hand. Chem. (X2)			+	
15. Recordkeep. (X2)			+	

Wine Guidelines		G	Ave	P
		5	3-2	0
1. Trained Producer		+		
2. Quality of grapes			+	
3. Transport of grapes			+	
4. Equipment			+	
5. Sulphur dioxide levels			+	
6. Added substances				+
7. Fermentation			+	

Wine Guidelines (c)		G	Ave	P
		5	3-2	0
8. Cooling systems		+		
9. Wastewater management			+	
9.1 Monitor quantity			+	
9.2 Monitor quality			+	
9.3 Storing			+	+
9.4 Irrigation				+
10. Disinfect and cleaning			+	

Wine Guidelines (c)		G	Ave	P
		5	3-2	0
11. Management of solids				+
12. Noise & air pollution				+
13. Packaging material		+		
13.1 closures/capsules			+	
13.2 Containers/labels				+
13.3 Ext. packaging				+

Qualification?	
Must have more than 50%	
Use of registered chemical	
Stayed within safety periods	
No residues on grapes and in wine	

