

Demeter/Biodynamic Inspection Report for Processing: Wine Production		This product-specific document is only valid when read in conjunction with the 'General Information Form' for both Demeter wine and Wine made from Demeter grapes.
Company:	Demeter/Biodynamic enterprise registration number:	Date of the inspection:

No.	Std Section	Field	N/a	Yes	No
1	Availability of up to date Demeter standards				
1.1		Are these standards available at the enterprise: Demeter-International Production Standards, latest version. Labelling standards of Demeter/Biodynamic products, latest version. Standards for Demeter/Biodynamic® Wine: latest version (as contained in the Demeter processing stds).			
2	Fruit.				
2.1	3.1	Is only fruit documented with Demeter/Biodynamic certification used?			
2.2					
2.3					
2.4					
3	Crushing, tanking and fermentation				
If the wine is to be labelled 'made from Demeter grapes' or 'made from Biodynamic grapes' go to number 7, complete that section and the remainder of the form.					
3.1	3.2	Is pomace returned to the vineyard?			
3.2	3.3	Are centrifugal pumps excluded as replacement pumps or in new installations?			
3.3	3.3	Are plastic tanks and vessels limited to transfer operations and not used to store wine?			
4	Additives and ingredients – yeast, sugar, acid and sulphur				
4.1	3.6	Is sugar addition limited to a 1.5% alcohol increase (this applies also to any secondary fermentation (Tirage) for sparkling wines)?			
4.2	3.6	Is sugar enrichment with Demeter/Biodynamic or certified organic sugar?			
4.3	3.6	Is grape juice concentrate of Demeter/Biodynamic or certified organic origin?			
4.4	3.7	Is indigenous yeast used for primary fermentation?			
4.5	3.7	If yeast was imported, was a stuck fermentation at a brix level of 5 or less documented before importation?			
4.6		Was yeast brought in for secondary fermentation of sparkling wines?			
4.7		If commercial yeast is used for a stuck fermentation or as secondary fermentation for sparkling wine, is it documented free from genetic engineering production and multiplication?			
4.8	3.7	If the yeast nutrients used are NOT Demeter/Biodynamic or certified organic yeast hulls, has approval been obtained?			
4.9		Are all processing additives in certified organic quality used only if Demeter/Biodynamic equivalents are unavailable?			
4.10	3.9	Is sulphur dioxide used according to the set limits, measured as SO ₂ total [mg/l] at bottling: <5g/l residual sugar, white 140mg/l red 100mg/l >5g/l residual sugar, white 180mg/l red 140mg/l Sweet wines: 360mg/l with Botrytis, 250mg/l without. Sparkling wines the same as white			
		What form of sulphur is added as an antioxidant. Please list here:			
4.11		Are effervescent tablets excluded as a form of sulphur addition?			
4.12		Ascorbic or sorbic acid, PVPP, Diammonium phosphate, isinglass, blood, Potassium hexacyanoferrate, gelatine and copper sulphate are excluded from all wine processing?			
5	Processing aids				
5.1		Are all processing aids in certified organic quality used only if Demeter/Biodynamic equivalents are unavailable?			

5.2	3.11	Are the only substances for fining of non-agricultural origin limited to bentonite, activated charcoal, and oxygen?																		
5.3	3.11	Are the only non-mineral fining agents used casein, egg white from Demeter/Biodynamic or certified organic eggs, Demeter/Biodynamic or certified organic milk and milk products or pea/potato/ wheat proteins?																		
5.4	3.13	Is acid adjustment only with potassium bicarbonate, calcium carbonate or tartaric acid E334?																		
5.5		Are acid adjustment additives limited to 1.5g/litre?																		
5.6	3.11	If Micro-ox is used to prevent reduction, is it restricted to the early phase only?																		
5.7	3.12	Are filter materials restricted to cellulose, chlorine free textiles and/or polypropylene?																		
5.8	3.14	Is oak added only through storage in oak barrels?																		
5.9	3.14.1	Is natural pine resin with no other aids or additives used in the production of traditional Greek Retsina wine?																		
6	Processing methods																			
6.1	3.5	Is heating of the red wine mash less than 35°C?																		
6.2	3.5	Is pasteurisation excluded?																		
6.3	3.6	Is concentration of the entire must excluded?																		
6.4	3.6	Is alcohol reduction by technical methods excluded?																		
6.5	3.10	Is tartar stabilization solely using cold treatment, potassium bitrate, or natural tartrate from Biodynamic or organic production?																		
6.6	3.14	Are only carbon dioxide and nitrogen used as bottling aids?																		
6.7		Is the use of genetically modified micro – organisms excluded?																		
7	Wine made from Demeter grapes, wine made from Biodynamic grapes																			
7.1		Is the wine certified EU organic or equivalent?																		
7.2		Does the product trace, matching the incoming Demeter grapes/grape juice to the bottled wine, balance?																		
8	Cleaners																			
8.1		Are cleaners used only when water, steam and mechanical methods are insufficient?																		
8.2	3.16	Are cleaning agents limited to: water, steam, sulphur, soft soap, peracetic acid, acetic acid, hydrogen peroxide, citric acid, ozone, caustic soda?																		
8.3	3.16	Is cleaning using a cleaning agent other than water followed by flushing with potable water?																		
9	Packaging, Labelling and Dispatch																			
9.1	3.15	Is the wine bottled only in glass?																		
9.2	3.15.1	Are closures limited to glass, cork, screw tops and crown corks?																		
9.3	3.15.2	Is the tamper proof seal (capsules) limited to nirosta, plastic or tin capsules, poly caps. sealing lacquer or wax?																		
9.4	Lab Stds	Does the labelling of the wine conform to section 4.5.2 of the labelling standards?																		
9.5		If the wine is exported please complete the table below (Continue on a separate sheet if necessary).																		
		<table border="1"> <thead> <tr> <th>Name of importer</th> <th>Destination country</th> <th>Number of bottles supplied in last calendar year</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> </tbody> </table>	Name of importer	Destination country	Number of bottles supplied in last calendar year															
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10	Non-compliances & Comments																			
		Name details about the type and extent of any non-compliances, with reasons. List your proposal for appropriate conditions! Note anything else which is important to know about the operator! Every 'No' response above requires an entry in this section.																		

11	List wines recommended for Demeter/Biodynamic certification (note final recipe at bottling must be approved before certification) or made with Demeter grapes/made with Biodynamic grapes certification:	

<p>Declaration With his/her signature the undersigned declares that all the information recorded in this inspection report is accurate. The enterprise agrees to close out any and all non-compliances that may be communicated to it as a result of the inspection report by the certification office, and to document this in full. A copy of the inspection report is to remain when possible at the enterprise.</p>	
<p>..... place, date</p>	<p>..... Manager of the enterprise, or other person who has responsibility for that part of the enterprise covered by this report.</p>
<p>I herewith confirm that I had full access to all necessary information to produce this report</p>	
<p>..... place, date</p>	<p>..... Inspector</p>