

# Royal



# Gazette

## Part II Regulations under the Regulations Act

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**In force date of regulations:** As of March 4, 2005\*, the date a regulation comes into force is determined by subsection 3(6) of the *Regulations Act*. The date a regulation is made, the date a regulation is approved, the date a regulation is filed and any date specified in a regulation are important to determine when the regulation is in force.

\*Date that subsections 3(6) and (7) and Sections 11 and 13 of the *Regulations Act* and amendments to the *Regulations Act* made by Chapter 46 of the Acts of 2004 were proclaimed in force.

**N.S. Reg. 167/2010**

Made: November 10, 2010

Filed: November 15, 2010

Prescribed Petroleum Products Prices

Order dated November 10, 2010  
made by the Nova Scotia Utility and Review Board  
pursuant to Section 14 of the *Petroleum Products Pricing Act*  
and Sections 16 to 19 of the *Petroleum Products Pricing Regulations*

**Order****NSUARB-GAS-W-10-46****In the Matter of the *Petroleum Products Pricing Act*****- and -**

**In the Matter of Prescribing Prices for Petroleum Products  
pursuant to Section 14 of the *Petroleum Products Pricing Act* and  
Sections 16 to 19 of the *Petroleum Products Pricing Regulations***

**Before:** Peter W. Gurnham, Q.C., Chair**Order**

**Whereas** the purpose of the *Petroleum Products Pricing Regulations* is to ensure just and reasonable prices for specified petroleum products taking into consideration the objectives of preserving the availability of such products in rural areas, stabilizing prices of such products and minimizing the variances in prices of such products across the Province;

**And whereas** the Nova Scotia Utility and Review Board (“Board”) considered the manner in which it would proceed to set petroleum prices in its decision, 2006 NSUARB 108, issued on October 16, 2006;

**And whereas** the average of the average of the daily high and low reported product prices (in Canadian cents) for the week ended November 9, 2010, are:

Grade 1 Regular gasoline	58.7¢ per litre
Ultra-low-sulfur diesel oil	63.9¢ per litre

**Now therefore** the Board prescribes the benchmark prices for petroleum products to be:

Gasoline:	
Grade 1	58.7¢ per litre
Grade 2	61.7¢ per litre
Grade 3	64.7¢ per litre
Ultra-low-sulfur diesel oil	63.9¢ per litre

**And now therefore** the Board has determined, based on historical data regarding price changes and to achieve revenue neutrality, it is appropriate to apply, and the Board so orders, forward averaging corrections of:

Gasoline:	plus 0.6¢ per litre
Ultra-low-sulfur diesel oil:	plus 0.8¢ per litre

**And whereas** a winter blending adjustment of plus 1.9¢ per litre is required for ultra-low-sulfur diesel oil;

**And now therefore** the Board prescribes the prices for petroleum products as set forth in Schedule “A” effective on and after 12:01 a.m., November 11, 2010.

**Dated** at Halifax, Nova Scotia, this 10th day of November, 2010.

Sgd: *Mora Stevens*  
Clerk of the Board

## Schedule "A"

**Prices Prescribed for Petroleum Products  
under the *Petroleum Products Pricing Act* and the  
*Petroleum Products Pricing Regulations*  
effective on and after 12:01 a.m. on November 11, 2010**

Nova Scotia Petroleum Price Schedule								
Petroleum Prices in Cents/Litre					Self-Service Pump Prices		Full-Service Pump Prices	
(Pump Prices includes 15% HST)								
	Base Wholesale Price	Fed. Excise Tax	Prov. Tax	Wholesale Selling Price	Min	Max	Min	Max
<b>Zone 1</b>								
Regular Unleaded	65.6	10.0	15.5	91.1	109.4	111.1	109.4	999.9
Mid-Grade Unleaded	68.6	10.0	15.5	94.1	112.8	114.5	112.8	999.9
Premium Unleaded	71.6	10.0	15.5	97.1	116.3	118.0	116.3	999.9
Ultra-Low-Sulfur Diesel	72.9	4.0	15.4	92.3	110.7	112.5	110.7	999.9
<b>Zone 2</b>								
Regular Unleaded	66.0	10.0	15.5	91.5	109.8	111.6	109.8	999.9
Mid-Grade Unleaded	69.0	10.0	15.5	94.5	113.3	115.0	113.3	999.9
Premium Unleaded	72.0	10.0	15.5	97.5	116.7	118.5	116.7	999.9
Ultra-Low-Sulfur Diesel	73.3	4.0	15.4	92.7	111.2	112.9	111.2	999.9
<b>Zone 3</b>								
Regular Unleaded	66.5	10.0	15.5	92.0	110.4	112.1	110.4	999.9
Mid-Grade Unleaded	69.5	10.0	15.5	95.0	113.9	115.6	113.9	999.9
Premium Unleaded	72.5	10.0	15.5	98.0	117.3	119.0	117.3	999.9
Ultra-Low-Sulfur Diesel	73.8	4.0	15.4	93.2	111.8	113.5	111.8	999.9
<b>Zone 4</b>								
Regular Unleaded	66.5	10.0	15.5	92.0	110.4	112.1	110.4	999.9
Mid-Grade Unleaded	69.5	10.0	15.5	95.0	113.9	115.6	113.9	999.9
Premium Unleaded	72.5	10.0	15.5	98.0	117.3	119.0	117.3	999.9
Ultra-Low-Sulfur Diesel	73.8	4.0	15.4	93.2	111.8	113.5	111.8	999.9
<b>Zone 5</b>								
Regular Unleaded	66.5	10.0	15.5	92.0	110.4	112.1	110.4	999.9
Mid-Grade Unleaded	69.5	10.0	15.5	95.0	113.9	115.6	113.9	999.9
Premium Unleaded	72.5	10.0	15.5	98.0	117.3	119.0	117.3	999.9
Ultra-Low-Sulfur Diesel	73.8	4.0	15.4	93.2	111.8	113.5	111.8	999.9
<b>Zone 6</b>								
Regular Unleaded	67.3	10.0	15.5	92.8	111.3	113.0	111.3	999.9
Mid-Grade Unleaded	70.3	10.0	15.5	95.8	114.8	116.5	114.8	999.9
Premium Unleaded	73.3	10.0	15.5	98.8	118.2	119.9	118.2	999.9
Ultra-Low-Sulfur Diesel	74.6	4.0	15.4	94.0	112.7	114.4	112.7	999.9

**N.S. Reg. 168/2010**

Made: November 10, 2010

Filed: November 16, 2010

Winter Parking Ban Regulations

Order dated November 10, 2010  
Regulations made by the Provincial Traffic Authority  
pursuant to subsection 202(1) of the *Motor Vehicle Act*

**In the Matter of Subsection 202(1) of Chapter 293 of the Revised Statute[s] of Nova Scotia, 1989,  
the *Motor Vehicle Act***

**-and-**

**In the Matter of an Order Respecting Winter Parking of Vehicles made by the  
Provincial Traffic Authority pursuant to subsection 202(1) of  
the *Motor Vehicle Act***

**Order**

I, Janice Harland, Provincial Traffic Authority, pursuant to subsection 202(1) of Chapter 293 of the Revised Statutes of Nova Scotia, 1989, the *Motor Vehicle Act*, hereby make regulations respecting a prohibition on parking vehicles in the forms set forth in Schedule "A" attached hereto.

This Order is effective December 15, 2010 to and including March 31, 2011.

Dated and made at Halifax, in the Halifax Regional Municipality, Nova Scotia, this 10th day of November, 2010.

sgd: *Janice Harland*  
Janice Harland, P. Eng.  
Provincial Traffic Authority for  
the Province of Nova Scotia

**Schedule "A"**

**Regulations Respecting the Winter Parking Ban made by the Provincial  
Traffic Authority under Subsection 202(1) of Chapter 293 of the Revised  
Statutes of Nova Scotia, 1989, the *Motor Vehicle Act***

**Citation**

**1** These regulations may be cited as the *Winter Parking Ban Regulations*.

**Limitation on parking**

**2** Notwithstanding that certain traffic signs have been erected which may permit motor vehicles to park or stand upon sections of highway during the hours stated thereon, no owner, driver or person having control or custody of any vehicle shall park such vehicle upon any highway in the communities listed in Appendix "A"

- (a) between the hours of one o'clock in the forenoon and seven o'clock in the forenoon;
- (b) in such a manner as to hinder, inconvenience or prevent the removal of snow or ice from such highway unless it is attended by a person authorized and capable of operating it on a highway;
- (c) from one hour after any snow storm has commenced to two hours after such snow storm has stopped.

**Exception**

**3** Section 2 shall not apply to:

- (a) a motor vehicle that is
  - (i) registered to a physician who is registered under the *Medical Act*,
  - (ii) parked reasonably near the physician's office or residence, and
  - (iii) immediately available to the physician for professional calls;
- (b) a motor vehicle parked by a physician who is registered under the *Medical Act* if
  - (i) the physician is engaged in his occupation, and
  - (ii) the motor vehicle is parked in reasonable proximity to the location where the physician is engaged in his occupation;
- (c) a motor vehicle parked by a driver who is engaged in discharging his duties as a police officer or a member of the armed services;
- (d) a motor vehicle parked by a driver who is engaged in discharging his duties as a member of a fire department;
- (e) a commercial vehicle parked by a driver for the purpose of loading or unloading merchandise; or
- (f) a motor vehicle registered to a public utility company that is parked reasonably near the residence of its driver and immediately available for emergency calls.

**Appendix "A"****Annapolis County**

Aaron Park Subdivision	M and R Street	Shady Rest Subdivision
Baptist Church Subdivision	Nictaux Flats Subdivision	South Street
Bonaventure Subdivision	Nictaux (Route 201)	Springfield (Trunk 10)
Bonavista Subdivision	Nictaux Falls (Trunk 10)	Streets in Granville Ferry
Bridgetown/Carleton Corner (Route 201)	Nictaux Falls Road	Taylor Road
Brookside Dr/Pine Grove Crescent	Nictaux Road	Torbrook Road
Clementsport Road	Nictaux (Trunk 10)	Village of Bear River
Forest View Subdivision	Orchard Drive	Village of Lawrencetown
Granville Rd. From Mills Mountain Road to Bingay Lane (North Street)	Paradise (Trunk 1)	Ward Estates Subdivision
Hidden Valley Subdivision	Pleasant Heights Subdivision	Welton Lane
Jefferson Subdivision	Poplar Grove Subdivision	Whispering Pines Subdivision

**Antigonish County**

Annies Bluff	Harbour View Drive	Pottery Lane
Appleseed Drive	Harbour View Court	Shieling Court
Arbor Drive Extension	Heritage Drive	Silver Birch Drive
Brierly Way	Highland Drive Extension	Sylvan Valley Lane
Brookside Way	Linden Drive	Sylvan Valley Road
Celtic Drive	Lorraine Lane	Tamara Drive
Coady Court	MacInnis Way	Townsend Street
Crockett Court	MacIsaacs Lane	Trinity Lane
Chisholm Drive	Market Street	Trotters Lane
Church Street Extension	Mountainview Drive	Village Lane
Elliott Lane	Old Highway 245 (Sylvan Valley)	Vincents Way
Grandview Drive	Pine Ridge Road	West River Cross Road
Greenwold Avenue	Ponderosa Drive	Whisper Avenue
		Wild Horse Drive

**Colchester County**

Barnhill Subdivision	Greenfield	Onslow
Bass River	Harmony	Parks Subdivision
Belmont	Hilden	Princeton Heights Subdivision
Brookfield	Ice Pond Subdivision	Salmon River
Camden	Londonderry	Shelby Village Subdivision
Central Onslow	Lower Onslow	Sinclair Subdivision
Central North River	Lower Truro	Townsend Subdivision
Debert	Mackenzie Subdivision	Truro Heights
Economy	Masstown	Upper Onslow
Five Islands	Murray Siding	Valley
Granville Drive, Onslow	North River	Village of Bible Hill
Great Village	Old Halifax Road	Village of Tatamagouche

**Cumberland County**

Athol Road  
 Biggs Drive, East Amherst  
 D'Orsay Subdivision, East Amherst  
 Joggins  
 Maccan  
 Village of Pugwash  
 Village of River Hebert  
 Wallace

**Digby County**

Church Point (Trunk 1)  
 Comeauville (Trunk 1)  
 Francis Drive  
 Marshalltown Rd. from the western intersection with Highway 101 easterly 300 m.  
 Meteghan (Trunk 1)  
 Point Prim Road  
 Saulnierville (Trunk 1)  
 Village of Bear River  
 Village of Freeport  
 Village of Weymouth  
 Village of Sandy Cove  
 Village of Westport

**Guysborough County**

Village of Guysborough  
 Village of Sherbrooke

**Halifax Regional Municipality**

Antrim	Halibut Bay	Pleasant Point
Bayside	Harrietsfield	Porters Lake
Bear Cove	Hatchet Lake	Port Dufferin
Beaverbank	Head of Chezzetcook	Portuguese Cove
Black Point	Head Jeddore	Prospect
Blind Bay	Head of St. Margarets Bay	Prospect Bay
Boutiliers Point	Herring Cove	Queensland
Brookside	Hubbards	Salmon River Bridge
Carrolls Corner	Indian Harbour	Sambro
Chaswood	Ingramport	Seabright
Chezzetcook	Ketch Harbour	Seaforth
Conrad Settlement	Lake Echo	Shad Bay
Cooks Brook	Lake Egmont	Sheet Harbour
Dean	Lake Charlotte	Sheldrake Lake
Dutch Settlement	Lantz	Ship Harbour
East Chezzetcook	Lawrencetown	Smith Settlement
East Dover	Lewis Lake	Tangier
East Jeddore	Lower East Chezzetcook	Tantallon
East Lawrencetown	Lower Prospect	Terence Bay
East Pennant	Lower Tantallon	Three Fathom Harbour
East Petpeswick	Lower Three Fathom Harbour	Upper Lakeville
East Preston	Lower West Jeddore	Upper Lawrencetown
East Ship Harbour	McGraths Cove	Upper Musquodoboit
Elderbank	Meaghers Grant	Upper Sackville
Elmsdale	Middle Musquodoboit	Upper Tantallon
Elmsvale	Middle Porters Lake	Watt Section
Fall River	Middle Village	Wellington
Five Island Lake	Mineville	West Chezzetcook
French Village	Moser River	West Dover
Gaetz Brook	Musquodoboit Harbour	West Jeddore
Glen Haven	Myers Point	West Lawrencetown
Glen Margaret	New Road	West Pennant
Goodwood	Oakfield	West Petpeswick
Grand Desert	Oldham	Whites Lake
Grand Lake	Ostrea Lake	Williamswood
Hacketts Cove	Peggys Cove	

**Hants County**

Brooklyn	Falmouth	Mt. Uniacke
Currys Corner	Five Mile Plains	Newport Station
East Uniacke	Garlands Crossing	St. Croix
Ellershous	Lantz	Shubenacadie
Elmsdale	Lower Nine Mile River	South Uniacke
Enfield	Martock	Three Mile Plains
Etter Settlement	Milford	

**Inverness County**

Charles MacLean Road	Hilltop Estates	Mabou
Cheticamp	Kings Road	Village of Inverness
Church Street	Lovers Lane	Village of Port Hastings

**Kings County**

Albert McPhee's Subdivision	Harry Balsor Subdivision
Aldershot	Kingsport
Auburn	Lamont Park Subdivision
B. Morton Subdivision	Lunns Subdivision
Blomidon View Subdivision	North Alton
Brookside Acres Subdivision	North Kentville
Cambridge	Pinevale Subdivision
Canard Acres Subdivision	Riverside Park Subdivision
Centreville	Silver Lake Subdivision
Coldbrook	Village Green Subdivision
Eagle Crest Subdivision	Village of Aylesford
Foley Park Subdivision	Village of Canning
Fox Hill Subdivision	Village of Cornwallis Square
Fred Thomas Road from Rt. 341 north 0.5 km	Village of Greenwood
Grand Pré	Village of Kingston
Greenwich	Village of New Minas
Hants Border	Village of Port Williams

**Lunenburg**

Village of Chester  
Western Shore  
Village of New Germany

**Queens County**

Village of Brooklyn

**Richmond County**

Village of St. Peter's

**Victoria County**

Village of Baddeck

**N.S. Reg. 169/2010**

Made: November 16, 2010

Filed: November 16, 2010

Proclamation, S. 2, S.N.S. 2006, c. 8

Order in Council 2010-417 dated November 16, 2010

Proclamation made by the Governor in Council

pursuant to Section 2 of

*An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*

The Governor in Council on the report and recommendation of the Minister of Agriculture dated October 20, 2010, and pursuant to Section 2 of Chapter 8 of the Acts of 2006, *An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*, is pleased to order and declare by proclamation that Chapter 8 of the Acts of 2006, *An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*, do come into force on and not before November 16, 2010.



PROVINCE OF NOVA SCOTIA

sgd: **Mayann E. Francis**

G/S

ELIZABETH THE SECOND, by the Grace of God,  
of the United Kingdom, Canada and Her Other  
Realms and Territories, Queen, Head of the  
Commonwealth, Defender of the Faith.

TO ALL TO WHOM THESE PRESENTS SHALL COME, OR WHOM THE SAME MAY IN ANY WISE  
CONCERN,

GREETING:

**A PROCLAMATION**

WHEREAS in and by Section 2 of Chapter 8 of the Acts of 2006, *An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*, it is enacted as follows:

- 2 This Act comes into force on such day as the Governor in Council orders and declares by proclamation.

AND WHEREAS it is deemed expedient that Chapter 8 of the Acts of 2006, *An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*, do come into force on and not before November 16, 2010;

NOW KNOW YE THAT WE, by and with the advice of the Executive Council of Nova Scotia, do by this Our Proclamation order and declare that Chapter 8 of the Acts of 2006, *An Act to Amend Chapter 6 of the Revised Statutes, 1989, the Agriculture and Marketing Act*, do come into force on and not before November 16, 2010, of which all persons concerned are to take notice and govern themselves accordingly.

IN TESTIMONY WHEREOF We have caused these  
our Letters to be made Patent and the  
Great Seal of Nova Scotia to be  
hereunto affixed.

WITNESS, Our Trusty and Well Beloved Her Honour  
the Honourable Mayann E. Francis, Lieutenant  
Governor of the Province of Nova Scotia.

AT Our Government House in the Halifax Regional  
Municipality, this 16th day of November in the  
year of Our Lord two thousand and ten and in the  
fifty-ninth year of Our Reign.

BY COMMAND:

**sgd: Ross Landry**  
Provincial Secretary  
Minister of Justice and Attorney General

**N.S. Reg. 170/2010**

Made: November 16, 2010

Filed: November 17, 2010

Nova Scotia Wine Standards Regulations

Order in Council 2010-418 dated November 16, 2010  
Regulations made by the Governor in Council  
pursuant to Section 194J of the *Agriculture and Marketing Act*

The Governor in Council on the report and recommendation of the Minister of Agriculture dated October 20, 2010, and pursuant to Section 194J of Chapter 6 of the Revised Statutes of Nova Scotia, 1989, the *Agriculture and Marketing Act*, is pleased to make new regulations respecting Nova Scotia wine standards in the form set forth in Schedule "A" attached to and forming part of the report and recommendation, effective on and after November 16, 2010.

**Schedule "A"**

**Regulations Respecting Nova Scotia Wine Standards  
made by the Governor in Council under Section 194J of Chapter 6  
of the Revised Statutes of Nova Scotia, 1989,  
the *Agriculture and Marketing Act***

**Interpretation****Citation**

1 These regulations may be cited as the *Nova Scotia Wine Standards Regulations*.

**Definitions for Act and regulations**

2 (1) In the Act and these regulations, "winery" is further defined to include any enterprise carried on as a winery, and includes a person or corporation.

(2) In these regulations,

"acreage" includes the head land as specified in the Acreage Certification Standards;

"Acreage Certification Standards" means the published standards approved by the Board for certifying acreage for a winery;

"Act" means the *Agriculture and Marketing Act*;

"actual alcohol content" means the number of volumes of pure alcohol contained per 100 volumes of product at a temperature of 20°C;

"Brix" is a measurement of the dissolved sucrose-to-fluid-mass ratio expressed as grams of sucrose in 100 g of fluid at a temperature of 20°C, and abbreviated as °Brix;

"cellar audit" means the process by which an auditor determines compliance with content requirements and operating and accounting practices;

"Corporation" means the Nova Scotia Liquor Corporation;

"cuvée" means wine or grape must that is in fermentation and that is used in preparing sparkling wine;

“Department” means the Department of Agriculture;

“expedition liqueur” means any product, other than cuvée, added to sparkling wine to enhance flavour or to increase volume;

“finish” means additives that include preservatives necessary to prepare wine or package wine;

“grape juice” means the fermentable liquid that is obtained from pressing fresh grapes or grape must and used for making wine with an actual alcohol content of 1% by volume or less from the juice;

“grape must” means unpressed, unfermented grape juice that may have been in contact with the grape skins, pulp, and seeds;

“grape product” means a product derived from grapes and includes grape juice, grape must and grape wine;

“grape wine” means wine derived exclusively from grapes;

“head land” means the strip of land adjacent to the vines no wider than the maximum space required for farming equipment to turn around at the end of a row of grapes;

“identified crop year” means the calendar year in which the vines bear fruit;

“method of production”, in relation to sparkling wine, means 1 of the following methods used to produce the wine:

- (i) traditional method, as described in Section 46,
- (ii) charmat method, as described in Section 47,
- (iii) transfer method, as described in Section 48;

“non-grape wine” means a wine derived from a wine crop other than grapes;

“principal display panel” means the main label on a wine bottle or container that is normally used when displaying the wine to a consumer;

“producer” means the owner and operator of a registered winery that produces wine;

“production facilities” means that part of a winery used for pressing, fermentation, stabilization, filtration, finishing, bottling, aging and testing wine;

“registered farm” means a farm registered under the *Farm Registration Act*;

“registered winery” means the owner or operator of a winery that is registered under Section 5 or 6, and includes an individual, a partnership or a corporation;

“sweet reserve” means grape must that is unfermented and sterile, and is added to fermented wine to increase sweetness and balance excess acidity;

“tirage liqueur” means a liquid containing sugar and yeast added to a cuvée to provoke a secondary fermentation;

“varietal wine” means a grape wine that is derived from 1 or more specific identifiable varieties of grapes;

“vineyard” means a farm of grapevines where grapes capable of producing wine are grown;

“vintage-dated wine” means a grape wine derived from grapes grown in an identified crop year;

“wine crop” means a crop capable of being produced into wine;

“wine crop lands” means lands producing a wine crop.

### **Application of Parts of regulations**

- 3 (1) Part 1 of these regulations applies to owners and operators of registered wineries.
- (2) Part 2 of these regulations applies to grape wine producers.

### **Part 1: Registered Wineries**

#### **Categories of wineries**

4 The following are the categories of wineries that may be registered under these regulations:

- (a) farm winery;
- (b) small farm winery.

#### **Farm winery registration**

5 The Minister may register a winery as a farm winery if the winery meets all of the following criteria:

- (a) it is a registered farm;
- (b) it is in compliance with federal, provincial and municipal requirements;
- (c) for a grape winery, it has at least 10 certified acres of vineyards within 500 m of the winery’s production facilities,
- (d) for a non-grape winery, it has at least 10 certified acres of non-grape wine crop lands within 500 m of the winery’s production facilities;
- (e) it meets the required standards for acreage certification and content requirements.

#### **Small farm winery registration**

6 The Minister may register a winery as a small farm winery if the winery meets all of the following criteria:

- (a) it has at least 2 certified acres of vineyards located within 500 m of the winery’s production facilities;
- (b) 100% of the grapes produced from the minimum certified acreage required by clause (a) are used to produce wine at the winery;
- (c) any additional grapes required to produce wine at the winery are purchased or contracted at the ratio of 1 acre for every acre produced by the small farm winery; and

- (d) it meets the standards for acreage certification and content requirements required by these regulations.

**Applying for registration as farm winery**

**7** To apply for registration as a farm winery or a small farm winery, the owner or operator of the winery must submit information on the physical address and location of the proposed winery together with all of the following to the Minister:

- (a) a statement of acreage certification form completed by a Board-approved agrologist;
- (b) a content compliance form;
- (c) the prescribed application fee.

**Displaying registration at winery**

**8** A registered winery must prominently display its registration and any other notices required by the Corporation at its winery.

**Annual records submitted by wineries**

**9** A registered winery must submit all of the following records to the Minister by the date indicated:

- (a) a statement of acreage certification form by November 30 of the harvest year; and
- (b) a content compliance form by March 31 of the year immediately following the harvest year.

**Certification of vineyards**

**10** A winery's vineyard acreage may be certified by the Board if all of the following criteria are met for the acreage:

- (a) the acreage has a well-maintained trellis system appropriate to the vines grown on the acreage;
- (b) vines grown on the acreage are completely pruned by the date specified in the Acreage Certification Standards;
- (c) the winery has an effective program for controlling pests, diseases and weeds on the acreage;
- (d) there is evidence of ongoing production on the acreage of wine crops capable of producing grapes;
- (e) grape crops, other than crops for late harvest wines, on the acreage are harvested by the date specified in the Acreage Certification Standards for the grapes;
- (f) the acreage has a production capacity of at least 750 vines per acre, or 1650 vines per hectare.

**Certification of non-grape crop acreage**

**11** A winery's non-grape crop acreage may be certified by the Board if all of the following criteria are met for the acreage:

- (a) the acreage has a well-maintained horticulture system appropriate to the crops grown and in accordance with agriculture best practices;
- (b) the winery has an effective program for controlling pests, diseases and weeds on the acreage;

- (c) there is evidence of ongoing production on the acreage of non-grape wine crops;
- (d) the acreage has a production capacity of non-grape wine crop production on a per acre or hectare basis based on horticultural industry standards and best practices.

**Records kept and made available to Board**

**12** A registered winery must keep any records required by the Minister or the Corporation, including all of the following information about its winery, and make the information available to the Board in a timely manner when requested:

- (a) crop and wine production plans;
- (b) business plans;
- (c) tonnage of wine crop purchased and where the supply originated;
- (d) tonnage of wine crop grown and used in producing wine at the winery;
- (e) the number of bottles and cases of wine produced, listed according to category and classification of wine;
- (f) any third-party audit reports prepared under Section 13.

**Audits of registered wineries**

- 13** (1) The Board may conduct an audit of a registered winery at its own expense for the purpose of verifying the winery's records.
- (2) The Board may direct a registered winery to carry out an audit of the winery at the winery's expense and submit an audit report to the Board within a deadline specified by the Board.
- (3) An audit report for a registered winery must include all of the following:
- (a) reporting and verification of wine varieties produced by the winery;
  - (b) information on whether the winery complies with the wine content requirements in Section 16 for the wines produced at the winery;
  - (c) information on whether the winery complies with the applicable wine standards in Part 2 of these regulations for the wines produced at the winery.
- (4) All audits must be carried out by an independent third party chosen by the registered winery from a list of Board-approved auditors.

**Records kept and made available to Board or auditor**

**14** A registered winery must keep any information required by the Board, including records of all of the following, and make it available to the Board or to any Board-approved auditor on request:

- (a) the varieties and volumes of wine produced at the winery, stipulated by individual tank;
- (b) the quantity of wine produced at the winery, measured as required by the Board.

**Suspension and revocation of registration**

- 15** (1) If the Board determines that a registered winery has failed to meet or to maintain any requirement of these regulations, the Board may recommend to the Minister that the registered winery's registration be suspended or revoked.
- (2) The Minister may suspend or revoke a registered winery's registration if recommended by the Board.

**Content requirements for designation as Nova Scotia wine**

- 16** (1) The Minister may authorize a registered winery to designate a wine as Nova Scotia wine and label the wine in accordance with Section 17 if the wine meets all of the following criteria:
- (a) for grape wines,
    - (i) at least 85% of the wine content in the bottle is derived from grapes grown in the Province,
    - (ii) 15% or less of the wine content in the bottle is derived from grapes grown outside the Province but within Canada,
    - (iii) the wine is made from grapes that meet a minimum level of 15°Brix at harvest,
    - (iv) the wine meets all the requirements of these regulations.
  - (b) for non-grape wines, 100% of the contents are derived from non-grape wine products grown in the Province.
- (2) The Minister may suspend a registered winery's authorization under this Section for an identified crop year or revoke the authorization if the criteria in subsection (1) are not maintained.

**Labelling wine designated as Nova Scotia wine**

- 17** (1) Subject to subsection (2), a registered winery authorized by the Minister to designate wine as Nova Scotia wine under Section 16 may label the wine with the Nova Scotia Geographical Indicator using the words "Nova Scotia Wine" on the principal display panel.
- (2) A registered winery authorized by the Minister to designate wine as Nova Scotia wine under Section 16 must label the wine in accordance with subsection (1) if the wine is designated as 1 of the following categories of wine:
- (a) ice wine;
  - (b) late harvest wines;
  - (c) botrytized wine;
  - (d) vin du curé.

**Wines of Nova Scotia designation**

- 18** The Minister may authorize a registered winery that is authorized to designate wine as Nova Scotia wine under Section 16 to designate the wine as "Wines of Nova Scotia" if 100% of the wine content is derived from grapes grown in the Province.

**Maximum annual production**

**19** A registered winery's annual production of wine must not be more than 3600 L per acre for an identified crop year.

**Part 2: Grape Wine****Nova Scotia grape content requirements**

**20** (1) The following formula must be used to calculate the percentage of local grape content of a wine:

$$1 \text{ T of grapes} = 900 \text{ L of finished wine}$$

- (2) The Board may waive the percentage of local content requirement in subsection (1) if it determines that the requirement cannot be met because of extenuating circumstances.
- (3) The Board must conduct a review of any registered winery that fails to meet the percentage of local content in subsection (1), and must consider all of the following in the review:
- (a) the percentage of grapes used by the winery for wine production that are grapes grown within the Province;
  - (b) the winery's agricultural and production practices, including the results of a recent cellar audit;
  - (c) the winery's financial and payment records with the Corporation;
  - (d) any operations of the winery that the Board considers relevant to the review.

**Categories of Grape Wine****Grape wine from grapes**

**21** All categories of grape wine must be produced exclusively from the complete or partial alcoholic fermentation of fresh grapes, grape juice, or grape must.

**Categories of grape wine**

**22** (1) The categories of grape wine are:

- (a) table wine;
- (b) ice wine;
- (c) botrytized wine;
- (d) late harvest wine, including select late harvest wine and special select late harvest wine;
- (e) vine du curé;
- (f) nouveau red wine;
- (g) blanc de noirs;
- (h) blanc de blanc;
- (i) liqueur wine;



- (j) fortified wine;
  - (k) sparkling wine.
- (2) A producer may use 1 of the category designations in subsection (1) on the principal display panel of a wine if the registered winery and the wine meets all of the standards set out in these regulations for the category.
- (3) A producer must not use the category designations in subsection (1) on the principal display panel of a wine that does not meet the standards set out in these regulations for the category.

**Table wine category criteria**

**23** A grape wine that meets all of the following criteria may be designated as table wine:

- (a) it has an actual alcohol content, achieved by natural fermentation, of 5% to 16% by volume;
- (b) 5% to 8.5% of the actual alcohol content is achieved through naturally occurring sugar content;
- (c) it is made from grapes that meet a minimum level of 15°Brix at harvest.

**Labelling of table wine**

**24** A registered winery must display the words “wine” or “table wine” on the principal display panel of a grape wine that is designated as table wine.

**Ice wine category criteria**

**25** (1) A grape wine that meets all of the following criteria may be designated as ice wine:

- (a) it is produced exclusively from grapes grown in the Province that have been harvested while still naturally frozen on the vine at an air temperature of -8°C or lower;
  - (b) it is processed in accordance with subsection (2);
  - (c) if produced as a varietal wine, it meets the requirements for the varietal wine.
- (2) An ice wine must be produced in accordance with all of the following conditions:
- (a) the pressing of grapes must take place in the Province and the grapes must be pressed in a continuous process while the grapes are still frozen;
  - (b) the grapes, grape juice, grape must and wine must not be artificially refrigerated at any point during the production process except for tank cooling during fermentation or during cold stabilization before the wine is bottled;
  - (c) after each pressing, the resulting juice must achieve a minimum of 32°Brix when measured after transfer to the fermentation vessel;
  - (d) the finished wine must be produced from a must that achieves a computed average of at least 35°Brix;
  - (e) the residual sugar in the wine must not be less than 110 g/L, when the wine is bottled;

- (f) the unfermented residual sugar and the actual alcohol remaining in the finished wine must result exclusively from the natural sugar of the grapes.

**Labelling of ice wine**

**26** A registered winery must display the words “ice wine” on the principal display panel of a grape wine that is designated as an ice wine.

**Botrytized wine category criteria**

**27 (1)** A grape wine that meets all of the following criteria may be designated as botrytized wine:

- (a) it is produced in accordance with subsection (2), exclusively from fresh ripe grapes grown in the Province;
- (b) a portion of the grapes is affected under natural conditions by the mould *botrytis cinerea*;
- (c) it is produced as a varietal wine;
- (d) it has the predominant character of wine made from botrytized grapes.

**(2)** A botrytized wine must be produced in accordance with all of the following conditions:

- (a) the grapes must be naturally harvested on the vine;
- (b) after pressing, the resulting juice of a botrytized wine must achieve a minimum of 26°Brix when measured after transfer to the fermentation vessel;
- (c) the residual sugar and the actual alcohol content in a finished botrytized wine must result exclusively from the natural sugar of the grapes.

**Labelling of botrytized wine**

**28 (1)** A grape wine that is designated as botrytized wine must have 1 of the following together with the words “Noble Rot” displayed on the principal display panel:

- (a) “botrytized”;
- (b) “botrytis affected”;
- (c) “B.A.”.

**(2)** A registered winery may label a grape wine that is designated as botrytized wine as “totally botrytized”, “totally ~~botrytized~~ [botrytis] affected”, or “B.A.” if, after pressing, the resulting juice achieves a minimum of 34°Brix when measured after transfer to the fermentation vessel.

**Late harvest wines criteria**

**29** A grape wine that meets all of the following criteria may be designated as late harvest wine, select late harvest [wine] or special select late harvest wine:

- (a) it is produced exclusively from fresh ripe grapes grown in the Province that have been desiccated under natural conditions in a way that favours the concentration of sugars in the berries;
- (b) it is produced with residual sugar and actual alcohol content resulting exclusively from the natural sugar of the grapes;

- (c) it is produced from grapes that are naturally harvested on the vine after achieving a minimum of
  - (i) for late harvest wine, 22°Brix at harvest,
  - (ii) for select late harvest wine, 26°Brix at harvest, and
  - (iii) for special select late harvest wine, 30°Brix at harvest.

**Vin du curé wine category criteria**

**30** A grape wine that meets all of the following criteria may be designated as vin du curé:

- (a) it is produced exclusively from fresh grapes grown in the Province that have been naturally harvested on the vine after achieving a minimum of 18°Brix at harvest;
- (b) it is produced from grapes that are left to dry after harvest on frames, mats, small boxes or any other similar structure with a perforated bottom in a dry, ventilated place until such time as they achieve a minimum of 30°Brix when measured after transfer to the fermentation vessel;
- (c) the residual sugar and the actual alcohol content of the finished wine result exclusively from the natural sugar of the grapes.

**Nouveau red wine category criteria**

**31** A grape wine that meets all of the following criteria may be designated as nouveau red wine:

- (a) it is a red wine produced exclusively from fresh grapes that have been naturally harvested on the vine after achieving a minimum of 16°Brix at harvest;
- (b) it utilizes the carbonic maceration process.

**Labelling nouveau red wine**

- 32** (1) A registered winery must display the word “nouveau” on the principal display panel of a grape wine designated as a nouveau red wine.
- (2) If a registered winery displays a grape variety on the principal display panel of a grape wine designated as a nouveau red wine, all of the following specifications for the display must be met:
- (a) the display of the word “nouveau” must be directly below or immediately following the names of the grape varieties displayed; and
  - (b) the letters used for the grape variety must be
    - (i) at least half the size of the letters used for the word “nouveau”, and
    - (ii) no larger than the letters used for the word “nouveau”.

**Blanc de noirs wine category criteria**

**33** A grape wine that meets all of the following criteria may be designated as blanc de noirs:

- (a) it is produced exclusively from fresh grapes, of which 85% are a red variety;
- (b) it is produced from grapes that have been naturally harvested on the vine;

- (c) the juice is separated from the skins before fermentation and vinified using processes and treatments suitable for producing white wine.

**Labelling blanc de noirs wine**

**34** A registered winery must display the words “blanc de noirs” on the principal display panel of a grape wine that is designated as blanc de noirs and all of the following specifications for the display must be met:

- (a) the words must be displayed directly above or below the named grape varieties; and
- (b) the letters used for the words must be
  - (i) at least half the size of the letters used to specify the grape varieties, and
  - (ii) no larger than twice the size of the letters specifying the grape varieties.

**Blanc de blanc wine category criteria**

**35** A grape wine that meets all of the following criteria may be designated as blanc de blanc:

- (a) it is produced exclusively from fresh grapes, of which 85% are a white variety;
- (b) it is produced from grapes that have been naturally harvested on the vine;
- (c) the juice is separated from the skins before fermentation and vinified using processes and treatments suitable for producing white wine.

**Labelling blanc de blanc wine**

**36** A registered winery must display the words “blanc de blanc” on the principal display panel of a wine that is designated as blanc de blanc and all of the following specifications for the display must be met:

- (a) the words must be displayed directly above or below the named grape varieties; and
- (b) the letters used for the words must be
  - (i) at least half the size of the letters specifying the grape varieties, and
  - (ii) no larger than twice the size of the letters specifying the grape varieties.

**Liqueur wine category criteria**

**37 (1)** A grape wine that meets all of the following criteria may be designated as liqueur wine:

- (a) it is produced exclusively from the alcoholic fermentation of fresh grapes, grape juice, grape must, or wine;
  - (b) it has an actual alcohol content of greater than 14.9% but not greater than 22.9% by volume.
- (2)** A liqueur wine may be labelled as “natural” if the residual sugar in the finished wine results exclusively from the sugar of the grapes.

**Fortified wine**

**38 (1)** A grape wine that meets all of the following criteria may be designated as fortified wine:

- (a) it is produced by adding a grape brandy or spirit derived from the alcoholic fermentation of a food source and distilled to not less than 94% alcohol by volume to wine, or grape juice, or grape must in fermentation;
  - (b) it has an actual alcohol content of greater than 16% but not greater than 22.9% by volume;
  - (c) it is produced from grapes that have been naturally harvested on the vine after achieving a minimum of 16°Brix at harvest.
- (2) The alcohol volume of fortified table wine must be no greater than 2% above its original actual alcohol content.

**Heritage sparkling wine category criteria**

**39** A grape wine that meets all of the following criteria may be designated as heritage sparkling wine:

- (a) it is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C;
- (b) it has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume;
- (c) it derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel;
- (d) it is produced exclusively using 1 of the following methods:
  - (i) the traditional method,
  - (ii) the charmat method,
  - (iii) the transfer method.

**Heritage light sparkling wine category criteria**

**40** A grape wine that meets all of the following criteria may be designated as heritage light sparkling wine:

- (a) it is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C;
- (b) it has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 5.5% but not greater than 7.5% by volume;
- (c) it derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel;
- (d) it is produced exclusively using 1 of the following methods:
  - (i) the traditional method,
  - (ii) the charmat method,
  - (iii) the transfer method.

**Prestige cuvée category of wine**

**41** A grape wine that meets all of the following criteria may be designated as prestige cuvée:

- (a) it is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C;
- (b) it has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume;
- (c) it derives its effervescence exclusively from a primary or secondary alcoholic fermentation in a closed vessel;
- (d) it is produced exclusively using 1 of the following methods:
  - (i) the traditional method,
  - (ii) the charmat method,
  - (iii) the transfer method;
- (e) it is produced from a minimum of 85% juice from first pressing.

**Carbonated sparkling wine category criteria**

**42** A grape wine that meets all of the following criteria may be designated as carbonated sparkling wine:

- (a) it is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C;
- (b) it has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 7.5% by volume;

**Carbonated light sparkling wine category criteria**

**43** A grape wine that meets all of the following criteria may be designated as carbonated light sparkling wine:

- (a) it is surcharged with carbon dioxide gas to a pressure of at least 300 kPa at 10°C;
- (b) it has an actual alcohol content, including the alcohol contained in any added expedition liqueur, of at least 5.5% and not greater than 7.5% by volume;

**Semi-sparkling wine category criteria**

**44** A grape wine that is surcharged with carbon dioxide gas to a pressure of between 100 kPa to 250 kPa at 10°C may be designated as semi-sparkling wine.

**Tirage liqueur**

**45 (1)** Tirage liqueur must be produced exclusively from 1 of the following:

- (a) grape must;
- (b) grape must in fermentation;
- (c) wine that is suitable for yielding the same quality sparkling wine as the wine it is added to.

**(2)** Tirage liqueur may contain any or all of the following:

- (a) dried yeasts;
- (b) yeasts in wine suspension;
- (c) sucrose;

- (d) concentrated grape must or rectified concentrated grape must.

### Methods of Producing Sparkling Wine

#### Traditional method

**46** The traditional method of producing sparkling wine must be by secondary fermentation in a glass bottle with a capacity of 5 L or less, and must be in accordance with all of the following conditions:

- (a) the wine must be separated from its lees by disgorging after a minimum maturation period, on the lees, of
- (i) 12 months for vintage-dated wine, or
- (ii) 9 months for non-vintage-dated wine;
- (c)\* the finished wine must be sold in the bottle in which the secondary fermentation took place;
- (b)\* the wine must not leave the bottle before final corking;
- (d) the finished wine must be identified on the principal display panel as a varietal wine or a blended wine, as appropriate.

[\*clause lettering as in original]

#### Charmat method

**47** The charmat method of producing sparkling wine must be by primary or secondary fermentation in a closed vessel with a capacity of greater than 5 L, and must be in accordance with all of the following conditions:

- (a) there must be at least 6 months from the start of the alcoholic fermentation to aging at the undertaking where the wine was made;
- (b) the alcoholic fermentation process designed to make the cuvée on the lees must take the following minimum time:
- (i) except as provided in ~~clause (b)~~ [subclause (ii)], at least 80 days,
- (ii) when fermentation takes place in a tank with a mixer, at least 30 days;
- (c) the finished wine must be identified on the principal display panel as a single varietal wine or a blended wine, as appropriate.

#### Transfer method

**48** The transfer method of producing sparkling wine must be by secondary fermentation in a glass bottle with a capacity of 5 L or less, and must be in accordance with all of the following conditions:

- (a) the wine must be separated from its lees by disgorging after a minimum maturation period, on the lees, of
- (i) 12 months for vintage-dated wine, or
- (ii) 9 months for non-vintage-dated wine;

- (b) the entire contents must be disgorged without remuage into a tank under pressure, filtered in bulk and re-bottled into a fresh bottle; and
- (c) the finished wine must be identified on the principal display panel as a varietal wine or a blended wine, as applicable.

### Carbonation method

**49** The carbonation method of producing sparkling wine must be by injecting carbon dioxide into the wine during bottling, and the wine must be produced as a varietal wine or blended wine.

### Labelling of sparkling wines produced using carbonation method

**50** A registered winery must not display any of the following information on the principal display panel of a sparkling wine produced using the carbonation method:

- (a) grape varieties;
- (b) a vintage date.

### Declaring method of production for sparkling wines

**51** A registered winery must declare the method of production on the principal display panel of a sparkling wine in accordance with the following table:

Method of Production	Acceptable names on label
traditional method	<ul style="list-style-type: none"> <li>• traditional method</li> <li>• méthode traditionnelle</li> <li>• classical method</li> <li>• méthode classique</li> </ul>
charmat method	<ul style="list-style-type: none"> <li>• charmat method</li> <li>• méthode cuvée close</li> </ul>
transfer method	<ul style="list-style-type: none"> <li>• transfer method</li> </ul>
carbonation method	<ul style="list-style-type: none"> <li>• carbonation method</li> </ul>

### Maintaining counter pressure in sparkling wines

- 52** (1) The carbon dioxide contained in a heritage sparkling wine must result exclusively from the alcoholic fermentation of the cuvée from which it was prepared.
- (2) For the traditional method, the charmat method and the transfer method, carbon dioxide gas may be used under supervision to maintain counter pressure during the process of racking or the transfer of a finished sparkling wine from a bulk process tank to bottle, as long as the content of carbon dioxide gas contained in the sparkling wine is not increased.

## Grape Wine Classification

### Classifications

**53** A grape wine may be classified by any or all of the following:

- (a) vintage;
- (b) variety;



- (c) sugar content and sweetness.

**Vintage dating**

- 54** (1) All varietal wines must be classified by identified crop year, except for sparkling, fortified and liqueur wines.
- (2) At least 85% of a grape wine must be derived from grapes grown in the same identified crop year.
- (3) Cuvée that is made up of less than the minimum percentage required by subsection (2) must be labelled as non-vintage.
- (4) A sweet reserve from the same vintage that is added to a grape wine must be included in calculating the percentage required by subsection (2).

**Varietal designations**

- 55** (1) At least 85% of a single-variety wine must be made from 1 grape variety.
- (2) At least 90% of a dual-variety wine must be made from 2 grape varieties, with neither variety making up less than 15% of the total.
- (3) At least 95% of a triple-variety wine must be made from 3 grape varieties, with 2 of the varieties being at least 15%, and one of the varieties making up at least 10% of the total.
- (4) A sweet reserve that is added to a varietal wine must be included in the calculation of a wine's content under this Section.

**Labelling of varietal wines**

- 56** (1) A registered winery may display the variety of a wine on the principal display panel of a grape wine that meets the criteria for classification as a single-variety, dual-variety or triple-variety wine in Section 55, and all of the following specifications for the display must be met:
- (a) the grape varieties must be listed on the principal display panel in descending order of quantity, in lettering that is identical in size, typeface and colour;
- (b) the grape varieties must be displayed immediately before or after the Nova Scotia wine designation with no words or symbols written between the named varieties and the Nova Scotia wine designation.
- (2) A description of a grape variety may be added after the name of the grape variety on a principal display panel under subsection (1), if the description is accurate and would not reasonably confuse a consumer as to the proper name of the grape variety.

**Proprietary name on principal display panel**

- 57** (1) Subject to subsection (2), a proprietary name may be displayed on the principal display panel of a grape wine.
- (2) A proprietary name displayed on the principal display panel of a varietal wine may only be displayed using letters that are no larger than 3 times the size of the letters used to designate the grape varieties.

**Sugar content and sweetness descriptors**

- 58** The sweetness descriptors permitted on the principal display panel and the limits of sugar content shown for the various wine categories are as set out in the following table:

Sweetness Descriptors	Residual Sugar Level	Total Acid Level (calculated as tartaric acid)
<b>Table wines</b>		
Dry (sec)	a) not more than 5 g/L, or b) total acid plus 2 but not more than 9 g/L	at least 4 g/L
Semi-dry (off-dry; demi-sec)	a) more than 5 g/L but not more than 12 g/L, or b) total acid plus 10 but not more than 18 g/L	at least 4 g/L
Medium dry (semi-sweet; demi-doux)	more than 12 g/L but not more than 45 g/L	at least 4 g/L
Sweet (doux)	more than 45 g/L	at least 4 g/L
<b>Fortified and liqueur wines</b>		
Dry (sec)	not more than 30 g/L	at least 4 g/L
Medium dry (semi-dry; demi-sec)	more than 30 g/L but not more than 65 g/L	at least 4 g/L
Sweet (doux)	more than 45 g/L	at least 4 g/L
<b>Sparkling wines</b>		
Natural brut (naturel)	not more than 15 g/L and no sweetener in the dosage	at least 4 g/L
Brut	not more than 15 g/L	at least 4 g/L
Extra dry (extra sec)	more than 15 g/L but not more than 25 g/L	at least 4 g/L
Dry (sec)	more than 25 g/L but not more than 35 g/L	at least 4 g/L
Medium dry (semi-dry) (demi-sec)	more than 35 g/L but not more than 50 g/L	at least 4 g/L
Sweet (doux)	more than 50 g/L	at least 4 g/L
<b>Ice wines</b>		
Sweet (doux)	more than 110 g/L	at least 6.5 g/L

### Single-vineyard designated wines

**59** A producer may designate a grape wine as a single-vineyard wine and display the designation on the principal display panel if all of the following conditions are met:

- (a) at least 85% of the wine is from grapes grown on the designated vineyard;
- (b) the remaining 15% or less of the wine is from grapes grown in the Province.

### Estate designated wines

**60 (1)** In this Section, “controlled by” in relation to the land a winery is located on means that the land is under the terms of a lease or other agreement of at least 10 years’ duration, and the winery has a

legal right to perform, and does perform, all of the acts common to viticulture on the property, and includes land used by members of a cooperative winery to grow grapes.

- (2) Except as provided in subsection (3), a producer may designate a grape wine as estate-bottled wine or estate-grown wine if all of the following conditions are met:
- (a) at least 85% of the grapes used to produce the wine are grown on land owned or controlled by the winery;
  - (b) 15% or less of the grapes used to produce the wine are grown in the Province;
  - (c) the winery has done all of the following onsite:
    - (i) harvested and crushed the grapes,
    - (ii) fermented the resulting must,
    - (iii) finished and aged the wine.
- (3) During the first 2 years of the term of a lease or other agreement referred to in subsection (1), a winery must not designate any of the wine from the land controlled under the lease as estate-bottled wine or estate-grown wine.

#### Labelling of estate wines

**61** A registered winery must not use words other than “estate bottled” or “estate grown” on a principal display panel of a wine designated as estate-bottled wine or estate-grown wine under Section 60.

#### Quality standards

**62** (1) Unless otherwise prohibited by these regulations, a registered winery may put additives in grape wine only when done in accordance with the *Food and Drugs Act* (Canada).

(3)\* Except as provided in subsection (4), a person must not add water to a Nova Scotia wine during any stage of production.

(4)\* Dissolving oenological substances in water is permitted to the degree to which the water is an essential element for proper use of the substances.

[\*subsection numbering as in original]

#### Chaptalization

**63** (1) In this Section, “chaptalization” means the process of adding sugar to fresh grapes, grape juice or grape must before or during fermentation to increase sweetness, offset excess acidity or raise the actual alcohol content of a finished wine.

(2) Subject to subsection (3), chaptalization is permitted for all grape wines authorized to be designated as Nova Scotia wines under Section 16 unless otherwise prohibited by these regulations.

(3) Chaptalization of table wine is limited to 40 g of sugar (dry basis) per litre of juice or 2.5% alcohol by volume.

**N.S. Reg. 171/2010**

Made: November 16, 2010

Filed: November 17, 2010

Summary Offence Tickets Regulations

Order in Council 2010-419 dated November 16, 2010  
Amendment to regulations made by the Governor in Council  
pursuant to Section 8 of the *Summary Proceedings Act*

The Governor in Council on the report and recommendation of the Minister of Justice and Attorney General dated October 26, 2010, and pursuant to Section 8 of Chapter 450 of the Revised Statutes of Nova Scotia, 1989, the *Summary Proceedings Act*, is pleased to amend Schedule 9 to the *Summary Offence Ticket[s] Regulations*, N.S. Reg. 4/2001, made by the Governor in Council by Order in Council 2001-21 dated January 18, 2001, to amend the description for certain offences under the *Environment Act*, in the manner set forth in Schedule "A" attached to and forming part of the report and recommendation, effective on and after November 16, 2010.

**Schedule "A"**

**Amendment to the *Summary Offence Tickets Regulations*  
made by the Governor in Council pursuant to Section 8 of Chapter 450  
of the Revised Statutes of Nova Scotia, 1989, the *Summary Proceedings Act***

Schedule 9 to the *Summary Offence Tickets Regulations*, N.S. Reg. 4/2001, made by the Governor in Council by Order in Council 2001-21 dated January 18, 2001, is amended by

- (a) striking out "significant" in item 9; and
- (b) striking out "significant" in item 10.

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**N.S. Reg. 172/2010**

Made: November 16, 2010

Filed: November 17, 2010

Proclamation, S. 2, S.N.S. 2010, c. 22

Order in Council 2010-420 dated November 16, 2010  
Proclamation made by the Governor in Council  
pursuant to Section 2 of  
*An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*

The Governor in Council on the report and recommendation of the Minister of Service Nova Scotia and Municipal Affairs dated October 28, 2010, and pursuant to Section 2 of Chapter 22 of the Acts of 2010, *An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*, is pleased to order and declare by proclamation that Chapter 22 of the Acts of 2010, *An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*, do come into force on and not before November 16, 2010.

PROVINCE OF NOVA SCOTIA

sgd: **Mayann E. Francis**

G/S

ELIZABETH THE SECOND, by the Grace of God,  
of the United Kingdom, Canada and Her Other  
Realms and Territories, Queen, Head of the  
Commonwealth, Defender of the Faith.

TO ALL TO WHOM THESE PRESENTS SHALL COME, OR WHOM THE SAME MAY IN ANY WISE  
CONCERN,

GREETING:

**A PROCLAMATION**

WHEREAS in and by Section 2 of Chapter 22 of the Acts of 2010, *An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*, it is enacted as follows:

- 2 This Act comes into force on such day as the Governor in Council orders and declares by proclamation.

AND WHEREAS it is deemed expedient that Chapter 22 of the Acts of 2010, *An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*, do come into force on and not before November 16, 2010;

NOW KNOW YE THAT WE, by and with the advice of the Executive Council of Nova Scotia, do by this Our Proclamation order and declare that Chapter 22 of the Acts of 2010, *An Act to Amend Chapter 18 of the Acts of 1998, the Municipal Government Act*, do come into force on and not before November 16, 2010, of which all persons concerned are to take notice and govern themselves accordingly.

IN TESTIMONY WHEREOF We have caused these  
our Letters to be made Patent and the  
Great Seal of Nova Scotia to be  
hereunto affixed.

WITNESS, Our Trusty and Well Beloved Her Honour  
the Honourable Mayann E. Francis, Lieutenant  
Governor of the Province of Nova Scotia.

AT Our Government House in the Halifax Regional  
Municipality, this 16th day of November in the  
year of Our Lord two thousand and ten and in the  
fifty-ninth year of Our Reign.

BY COMMAND:

**sgd: Ross Landry**  
Provincial Secretary  
Minister of Justice and Attorney General

**N.S. Reg. 173/2010**

Made: November 18, 2010

Filed: November 22, 2010

Prescribed Petroleum Products Prices

Order dated November 18, 2010  
 made by the Nova Scotia Utility and Review Board  
 pursuant to Section 14 of the *Petroleum Products Pricing Act*  
 and Sections 16 to 19 of the *Petroleum Products Pricing Regulations*

**Order****NSUARB-GAS-W-10-47****In the Matter of the *Petroleum Products Pricing Act*****- and -**

**In the Matter of Prescribing Prices for Petroleum Products  
 pursuant to Section 14 of the *Petroleum Products Pricing Act* and  
 Sections 16 to 19 of the *Petroleum Products Pricing Regulations***

**Before:** Kulvinder S. Dhillon, P. Eng., Member**Order**

**Whereas** the purpose of the *Petroleum Products Pricing Regulations* is to ensure just and reasonable prices for specified petroleum products taking into consideration the objectives of preserving the availability of such products in rural areas, stabilizing prices of such products and minimizing the variances in prices of such products across the Province;

**And whereas** the Nova Scotia Utility and Review Board (“Board”) considered the manner in which it would proceed to set petroleum prices in its decision, 2006 NSUARB 108, issued on October 16, 2006;

**And whereas** the average of the average of the daily high and low reported product prices (in Canadian cents) for the week ended November 17, 2010, are:

Grade 1 Regular gasoline	60.9¢ per litre
Ultra-low-sulfur diesel oil	63.7¢ per litre

**Now therefore** the Board prescribes the benchmark prices for petroleum products to be:

Gasoline:	
Grade 1	60.9¢ per litre
Grade 2	63.9¢ per litre
Grade 3	66.9¢ per litre
Ultra-low-sulfur diesel oil	63.7¢ per litre

**And now therefore** the Board has determined, based on historical data regarding price changes and to achieve revenue neutrality, it is appropriate to apply, and the Board so orders, forward averaging corrections of:

Gasoline:	plus 0.9¢ per litre
Ultra-low-sulfur diesel oil:	nil

**And whereas** a winter blending adjustment of plus 2.0¢ per litre is required for ultra-low-sulfur diesel oil;

**And now therefore** the Board prescribes the prices for petroleum products as set forth in Schedule “A” effective on and after 12:01 a.m., November 19, 2010.

**Dated** at Halifax, Nova Scotia, this 18th day of November, 2010.

Sgd: *Elaine Wagner*  
 Clerk of the Board

## Schedule "A"

**Prices Prescribed for Petroleum Products  
under the *Petroleum Products Pricing Act* and the  
*Petroleum Products Pricing Regulations*  
effective on and after 12:01 a.m. on November 19, 2010**

Nova Scotia Petroleum Price Schedule								
Petroleum Prices in Cents/Litre					Self-Service Pump Prices		Full-Service Pump Prices	
(Pump Prices includes 15% HST)								
	Base Wholesale Price	Fed. Excise Tax	Prov. Tax	Wholesale Selling Price	Min	Max	Min	Max
<b>Zone 1</b>								
Regular Unleaded	68.1	10.0	15.5	93.6	112.2	114.0	112.2	999.9
Mid-Grade Unleaded	71.1	10.0	15.5	96.6	115.7	117.4	115.7	999.9
Premium Unleaded	74.1	10.0	15.5	99.6	119.1	120.9	119.1	999.9
Ultra-Low-Sulfur Diesel	72.0	4.0	15.4	91.4	109.7	111.4	109.7	999.9
<b>Zone 2</b>								
Regular Unleaded	68.5	10.0	15.5	94.0	112.7	114.4	112.7	999.9
Mid-Grade Unleaded	71.5	10.0	15.5	97.0	116.2	117.9	116.2	999.9
Premium Unleaded	74.5	10.0	15.5	100.0	119.6	121.3	119.6	999.9
Ultra-Low-Sulfur Diesel	72.4	4.0	15.4	91.8	110.2	111.9	110.2	999.9
<b>Zone 3</b>								
Regular Unleaded	69.0	10.0	15.5	94.5	113.3	115.0	113.3	999.9
Mid-Grade Unleaded	72.0	10.0	15.5	97.5	116.7	118.5	116.7	999.9
Premium Unleaded	75.0	10.0	15.5	100.5	120.2	121.9	120.2	999.9
Ultra-Low-Sulfur Diesel	72.9	4.0	15.4	92.3	110.7	112.5	110.7	999.9
<b>Zone 4</b>								
Regular Unleaded	69.0	10.0	15.5	94.5	113.3	115.0	113.3	999.9
Mid-Grade Unleaded	72.0	10.0	15.5	97.5	116.7	118.5	116.7	999.9
Premium Unleaded	75.0	10.0	15.5	100.5	120.2	121.9	120.2	999.9
Ultra-Low-Sulfur Diesel	72.9	4.0	15.4	92.3	110.7	112.5	110.7	999.9
<b>Zone 5</b>								
Regular Unleaded	69.0	10.0	15.5	94.5	113.3	115.0	113.3	999.9
Mid-Grade Unleaded	72.0	10.0	15.5	97.5	116.7	118.5	116.7	999.9
Premium Unleaded	75.0	10.0	15.5	100.5	120.2	121.9	120.2	999.9
Ultra-Low-Sulfur Diesel	72.9	4.0	15.4	92.3	110.7	112.5	110.7	999.9
<b>Zone 6</b>								
Regular Unleaded	69.8	10.0	15.5	95.3	114.2	115.9	114.2	999.9
Mid-Grade Unleaded	72.8	10.0	15.5	98.3	117.6	119.4	117.6	999.9
Premium Unleaded	75.8	10.0	15.5	101.3	121.1	122.8	121.1	999.9
Ultra-Low-Sulfur Diesel	73.7	4.0	15.4	93.1	111.7	113.4	111.7	999.9