

WINE ADULTERATION AMENDMENT ACT.

Act No. 33, 1916.

An Act to amend the Wine Adulteration Act, 1902. [Assented to, 5th September, 1916.] George V,
No. 33.

BE it enacted by the King's Most Excellent Majesty, by and with the advice and consent of the Legislative Council and Legislative Assembly of New South Wales in Parliament assembled, and by the authority of the same, as follows:—

1. This Act may be cited as the “Wine Adulteration Amendment Act, 1916.” Short title.

2. The Wine Adulteration Act, 1902, is amended as follows:— Amendment
of Principal
Act.

(i) Section two, by omitting the words “Secretary for Mines” and inserting in lieu thereof the words “Minister of Agriculture”. Sec. 2.

(ii) Section five, by the addition of the following paragraph:— Sec. 5.

“(e) any wine containing more volatile acidity, calculated as acetic acid, than one gramme and five decigrammes per litre of wine, or one hundred and five grains per gallon.”

(iii) The Schedule—

(a) in the second paragraph by omitting the words “fresh blood-albumen” and by inserting before the word “milk” the word “boiled”; Schedule.

(b) in the third paragraph by inserting after the words “Tartaric acid,” the words “citric acid”; (c)

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(c) by omitting the seventh paragraph, and inserting the following paragraph in lieu thereof:—

“In the making of sparkling wine:—Pure saccharose for the purpose of causing fermentation in the bottle, and thereafter pure saccharose and pure wine spirit as a liqueur”; and

(d) by omitting the last paragraph commencing at the word “Saccharose” to the end of the Schedule.
