The Geographical Indication of Goods
(Registration and protection Act, 1999)

In the matter of an application by the Department of Horticulture, Government of Karnataka for registration of "Bangalore Blue Grapes (Vitis vinifera)" as a geographical indication in class 31

STATEMENT OF CASE

The Department of Horticulture is a public sector organization under the Government of Karnataka promoting the extension and development of Horticulture in Karnataka.

Bangalore Blue Grapes

Introduction

1. Grape (Vitis vinifera) is grown from temperate to warm regions; however, hot and dry climate is ideal. Indian grapes come in varied characteristics namely coloured, white, seeded, unseeded, large and small berries. More than 20 varieties are under cultivation in India. However, only a dozen are commercially grown. Blue occupies approximately 15% of the total area cultivation.
2. In India, grape is grown under two distinct climatic conditions: (i) the sub-tropical climatic conditions of north where the winter temperatures rarely reach the freezing point but vines undergo dormancy in winter, and (ii) the tropical climatic conditions of the peninsular India where the winter are mild and the vines do not undergo dormancy and remain evergreen throughout.
3. As one travels through the picturesque environs of Bangalore Rural district covering Hoskote, Doddaballapur, Nelamangala and Devanahalli taluks, the standing crop of Bangalore blue fills the eyes. There are large bunches of succulent grapes dangling from the vines in the expanses of vineyards.

Annexure-II

Botanical Description

Bangalore blue is supposed to be a hybrid between *Vitis vinifera* and *V. labrusca.*

Plant: Plant is a deciduous climber.

Leaves: Leaves simple, cordate and palmately lobed.

Flowers: Inflorescence terminal panicles of cyme. Flowers are hermaphrodite.

Fruits: Berries are small sized, dark purple, ovoid, seeded with thick skin. Juice is purple coloured, clear and pleasantly flavoured.

Cultivation Practices

Land Preparation

The land is tilled and laid into plots of 120 m x 180 m separated by 3 m wide roads. Land within a plot is levelled perfectly to have a gradient of less than 1 percent in any direction to ensure uniform discharge of water through the emitters of drip irrigation systems.

Trenches of 75 cm width, 75 cm depth and 118 m length in a north-south direction with a gap of 3 m between trenches are opened with heavy machinery. They are closed with topsoil, up to a height of 45 cm after 15 days exposure to sun. The remaining gap is filled with a mixture of soil, cattle manure, single superphosphate, sulphate of potash and micro-nutrients. Usually, 50 kg of cattle manure, 2.5 kg of superphosphate, 0.5 kg of sulphate of potash and 50 g each of $ZnSO_4$ and $FeSO_4$ are added to the soil for every running meter length of the trench.

Planting

The best season for planting the rooted cuttings of cultivated varieties in the main field is September-October whereas for rootstocks it is February-March. Spacing generally varies with the varieties and soil fertility. For vigorous varieties it is 6 m x 3 m or 4 m x 3 m and 3 m x 3 m or 3 m x 2 m for less vigorous varieties.

Bower system of training is used in Bangalore Blue as it is highly suited for vigorous varieties. In this system a bower of 2.1 m height is erected using stone pillars as supports and galvanised iron wire of 8 and 10 guage thickness for mesh.One vigorous growing shoot is selected by nipping off other shoots and this single shoot is allowed to grow up straight with the support of bamboo or plastic wire stake.Cut off all the axillary shoots and the main growing shoot is pinched off at 15 cm below the pendal level. Two shoots arising from below the cut are allowed to grow in opposite direction on the wires overhead. These two shoots develop into main Arms. On the main arms side shoots are allowed to grow at regular intervals of 40 to 45 cm. apart. These side shoots are called secondaries and tertiaries or canes from which fruiting spurs develop. The arms and secondaries form the permanent frame work of the vine.The main arm should be trained towards East and West direction so as to reduce damage due to sunburn during summer months especially after February-March pruning. The entire space allocated for each vine is covered in instalments by intermitant pinching of the primary arms and secondaries not allowing them to grow more than 60 cm. at a time. As they grow the shoots are tied with jute twine and all tendrils are removed.

60 percent is given as inorganic fertilizer. Calcium ammonium nitrate is usually not used. Recently application of soluble fertilizers through drip irrigation is picking up. 40 percent of N, 50 percent of P2O5 and 33 percent of K2O of the annual dose is given during the growth season and the rest in the fruiting season. Apart from the chemical fertilizers, the farmers apply FYM (~ 25 Kg), Neem and Pongamia cake each 2 Kg and sand (~ 10 Kg) during the time of planting and annually for each plant. This particular practice prevailing in Devanahalli, Doddaballapur region.

Irrigation method

Since grapes are grown in areas where the evapotranspiration exceeds the precipitation, irrigation is essential. Less than 10 percent of the vineyard areas are surface irrigated, while the rest is irrigated by drip systems. Water is applied at different rates at different stages of vine growth and berry development.

Harvesting and Yield

Generally harvesting is done in two seasons, January – March and June to December. A good crop yields 40 – 60 tones per hectare. More than 80 percent of the total production is consumed as table grapes. Approximately, 2.5 percent (22,000 t) of fresh grapes are exported to the Middle East and European countries. The rest of the produce is marketed within the country. Grapes are exported through three different agencies viz., Grower Exporters, Growers' Cooperatives and the Trader exporters.

Mechanism of regulation of fruit grading and quality standards

According to procurement manager of HOPCOMS Subbanna, Bangalore consumes 750 tonnes of the Bangalore blue variety. An equal volume of the crop goes for value addition, he says.

Season, storage of maturity and harvest time

Grapes a perennial plant, which gives two, crops in a year. More than 70 percent of the total production is harvested in March-April. The second crop is generally harvested during the end of August.

List of Farmers growing

Name of the Farmers	Crop Grown	Place of cultivation	District
Muniyappa	Bangalore Blue Grapes	Kottanuru	Chikkaballapura
Anad Kumar	Bangalore Blue Grapes	Marasanahalli	Chikkaballapura
Prkash M. P.	Bangalore Blue Grapes	Marasanahalli	Chikkaballapura
Sheshappa	Bangalore Blue Grapes	Devastana hosahalli	Chikkaballapura
Venkatesh	Bangalore Blue Grapes	Devastana hosahalli	Chikkaballapura
Nagaraju, K.	Bangalore Blue Grapes	Dandiganahalli	Bangalore Rural
Munibyrappa	Bangalore Blue Grapes	Dandiganahalli	Bangalore Rural
Nagaraju, A.	Bangalore Blue Grapes	Dandiganahalli	Bangalore Rural
Shyamanna	Bangalore Blue Grapes	Kottanuru	Chikkaballapura

SUMMARY – "Bangalore Blue Grapes"

Application Number	211
Geographical Indication	"Bangalore Blue Grapes"
Applicant Name and Address	Director of Horticulture Biotechnology Centre Hulimavu, P.B. No. 7648 Banneraghatta Road, Bangalore – 560 076
Class	31
Goods	Agricultural;
Issuance of Notice under Rule 32 (Formality Check Report (FCR) Report)	May 21, 2011
Deficiencies raised as per FCR	1. To file application along with logo for better identification and protection of GI rights. 2. Application for a GI must be made by any association of persons or producers or any organization or authority established by or under any law for time being in force representing the interest of the producers of the concerned goods as per Section 11. 3. It is recommended for formation of a common representative body of Producers. The bye law of the proposed representative body should ensure clause relating to maintaining quality standards, protection, promotion and benefits of GI to be shared among all producers of the GI Product. Further, Documentary evidence (Original /notarized /Attested) relating to the legal status of such a representative body to be provided such as Memorandum and Articles of Association, Bye – laws, Registration certificates etc., 4. You should furnish documentary evidence in support the proof of origin. 5. Detailed description and specification of GI product to be provided. 6. The general good practices of agriculture adopted by the producers in the GI Area to be provided. 7. The details relating to impact of geographical environment (climate, soil and water) on the GI product to be provided. 8. Details of special human skills involved, to be provided. 9. The uniqueness of the GI product to be furnished. 10. The certified geographical area of map clearly mentioning latitude and longitudes to be submitted. 11. To provide details of the inspection structure, if any, to regulate the use of the GI in the territory to which it relates. The Inspection Structure should be strengthened with an independent neutral

	agency to maintain the quality after post registration of GI which should be capable of regulating the use of Geographical Indications in respect of the goods for which the application is made in the definite territory.
Compliance to FCR	Reply has been received.

Point for Discussion:

- The Body of Producers, which safe guards the interest of all the producers in the targeted GI Area. to be made as Applicant and **Director of Horticulture, can act as a facilitator.**
- Historical proof supporting the GI Name – **Bangalore Blue Grapes**
- The details and Structure of Inspection Committee to be provided. Further, the Inspection Committee should be strengthened with a neutral agency.

(1) Agreed for Association

(2) Director to be facilitator

(3) All the producers to be registered in Part B after registration within 6 months.

(4) Origin period: 1950

(5) Association Body for IC [illegible]

Logo