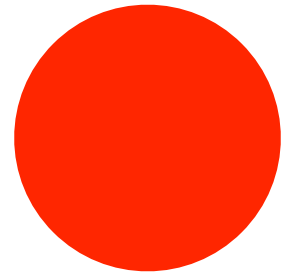


# JAPANESE WINE

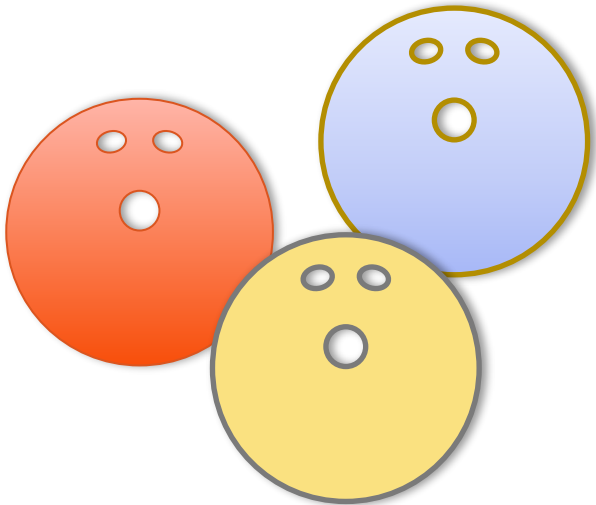
A TASTE OF JAPAN

2018.11.27



## MOST PEOPLE MIGHT THINK...

Are there wines made in Japan?



# JAPANESE SAKE

## NATIONAL DRINKS

- **SAKE**: symbol of Japanese culture
- Long history from BC 500-1000 (more than **2000 years!**)
- Embedded in Shinto  
→ often used for religious ceremonies

- Shochu
- Beer  
e.g. Kirin, Asahi, Sapporo
- **Japanese Whisky**  
e.g. Suntory Yamazaki, Hibiki
- 



# JAPANESE WINE

Only a brief history: about 140 years

-the first domestic Japanese wine company in the 1870s



## 1. Climate in Japan

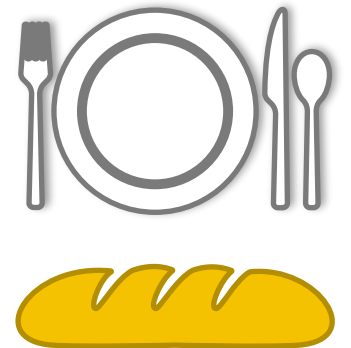
: High level of rainfall during wine growing season

→ Vine diseases such as mildew and rot are common problems

## 2. Difference of food culture

: Most people eat **rice**

→ Wine did not suit the food culture of that time.



# WINE CONSUMPTION TREND



- First wine was made in Yamanashi prefecture in 1874
- Dry wine < Port-style sweet wine which is a mixture of wine and sugar



- “1st-wine boom” in Japan took place in the early 1970s as food became more westernized



- Wine boom by the introduction of cheap, good quality wines
- Natural wine, Japanese Wine boom-for high end wine market since 2004

**Wine became more popular & diversified**

# THE FEATURE OF JAPANESE WINE

The feature of the taste of Japanese wine is “**delicacy**”.

Japanese people refined their taste with long history of sake brewing and Japanese cuisine.

Increase of demand for delicate wine

- Delicate wine goes well with delicate cuisine

**More demand for Japanese wines**

Japanese winemakers are trying to refine their wines

- with Japanese Food- local cuisine with local wine
  - Japanese white wine with sashimi, sushi, tempura
  - Japanese red wine with miso

# INCREASING WINERIES

- Rapid growth of small to medium size companies
- About **300** wineries
- **+100** wineries has emerged **during 20 years**
- Increasing year by year
  
- **Quality improvement**
  - Young winemakers who studied abroad brought new technologies, focus on quality
  - sharing knowledge with each other

etc

# MAJOR WINE PRODUCTION AREA

Wine is produced all over Japan, with major production areas being Yamanashi, Hokkaido, Nagano.

## 2. HOKKAIDO

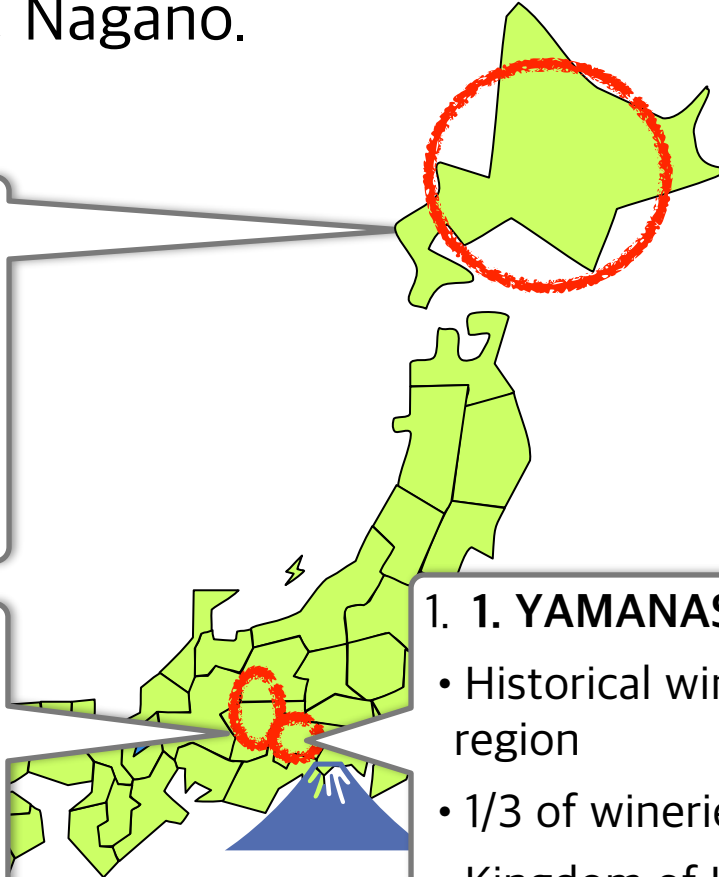
- coldest area
  - German varieties, PN, Ch, SB↑
- Domaine↑ increasing
- International attention

## 3. NAGANO

- low rainfall, a wide range of temperature differing between day and night
- **Red grape 65%**
- Me, CS, Chardonnay
- Wine tourism is popular

## 1. 1. YAMANASHI

- Historical wine producing region
- 1/3 of wineries in Japan
- Kingdom of Koshu grape
- 95% of Koshu grown
- promoted in UK market





# THE VARIETY OF GRAPES

The most important grapes are Japanese native grapes:  
“KOSHU” (white), “Muscat Bailey A” (red)

## Varieties of grapes

Koshu

Niagara

Delaware

Concode

**Muscut Bailey A**

Yamabudo

Chardonnay

Sauvignon Blanc

Cab Sauvignon

Merlot

Pinot Noir

DIVERSITY

# ORIGINAL GRAPE - KOSHU

- grown for eating for over **1,000 years**
- Most widely used grape for wine
- Adapted to Japanese climate  
→ **thick skins less prone to vine diseases**
- Fresh, light, rather neutral
- Light acidity, relatively low alcohol
- Most Koshu is made in a refreshing unoaked style taking advantage of the grape's delicate fruit flavors, best drunk young
- Some wines are made in a richer style with a touch of oak (oak fermentation, maturation)



# KOSHU

- Vines have traditionally been trained overhead wires, creating pergola system to encourage air circulation
- The labor costs are high leading to wine's high price



All done by hand

# ORIGINAL GRAPE -MUSCAT BAILEY A

- Japanese speciality for red wine
- “Bailey” × “Muscat (a kind of )” bred in 1927 → ~~berry A~~
- Sweet flavor such as strawberry jam
- Most wineries produce light to medium-bodied red
- Dry to semi-sweet style
- Low level of tannin
- Some try to produce more complex wines by using oak



# INTERNATIONAL GRAPE

- The first proper introduction of International grapes occurred in the second half of the **1970s** with **Merlot and Chardonnay**
- Some of them achieve success in the most authoritative international wine competitions.  
e.g. Chateau Mercian Kikyogahara Merlot 1985 (Grand Gold Medal at the International Competition of Wine in Ljubljana)

## Main international grape varieties in Japan

- **Merlot**, Cabernet Sauvignon, Zweigertrebe...
- **Chardonnay**, Kerner, Müller-Thurgau...
- **Pinot Noir - increasing**
- Minor varieties e.g. Albariño, Tempranillo, Saperavi etc

## TODAY'S WINE #1

# Chateau Mercian Koshu Kiiroka



- Grape Variety: Koshu 100%
- Region: Yamanashi Prefecture
- The first domestic wine company (called Dainihon Yamanashi Budoshu) established in 1877
- “Kiiroka” means yellow flavours like citrus fruits such as grapefruit, lemon.
- One of the innovations of winemaking for Koshu
- Koshu is not a particularly flavorful variety, but this wine succeeded in emphasizing on grape’s aromatic flavours.

## TODAY'S WINE #2

# Manns Wine Solaris Shinshu Chardonnay 2017

- Grape Variety: Chardonnay 100%
- Region: Nagano Prefecture
- Alc: 13%
- Manns Wine - owned by Kikkoman
- Solaris: premium brand which focus on quality
- Grapes are crushed and macerated for a short period of time at low temperature to increase flavour intensity.  
Fermented and aged in stainless steel.



# TODAY'S WINE #3

## Marufuji Rubaiyat

### Muscat Bailey A Barrel Aged 2016

- Grape Variety: Muscat Bailey A 100%
- Region: Yamanashi Prefecture
- Alc: 12%
- Fermented in concrete tank, 9 months in old barrels
- Marufuji - established in 1890
- Muscat Bailey A with
  - sweet and salty food e.g. Teriyaki, sukiyaki
  - Japanese sweets using red bean paste





# TODAY'S WINE #4

## Manns Wine Solaris

### Shinshu Cabernet Sauvignon 2014

- Grape Variety: Cabernet Sauvignon 100%
- Region: Nagano Prefecture
- Alc: 14%
- Solaris = “of the sun”
- The wine is made of carefully selected ripe grapes meticulously grown.



# TODAY'S WINE #5

## Manns Wine Solaris Magnifica 2012

- Grape Variety: Cabernet Sauvignon, Merlot
- Region: Nagano Prefecture
- Alc: 13%
- Top range of Solaris series
- Only made in great vintage: 1700 bottles
- Blend of carefully selected Cabernet Sauvignon & Merlot
- Long maturation -20 months in French oak barrels
- Served at dinner in G8 Hokkaido Toyako summit (2008)



THANK YOU!

Thank you for your attention.

Now It's tasting time 

From Aya Mizukami