

Grace Winery, Private Reserve, Hishiyama, Yamanashi, Koshu 2022



Delightful notes of green pear and salinity combined with a delicate and mineral flavour and a long, steely and salivating finish, reminiscent of good white Graves.

Producer Note

Grace Wine was established in 1923, in the Yamanashi Prefecture, the birthplace of the Japanese wine industry. Committed to the belief that great wine is made in the vineyard, they were the first to research and introduce European training and pruning methods introducing such as using long cordon training and Vertical Shoot Positioning in 1990. Since 2016, the vineyards have been cultivated using organic practices. Grace Wine has also joined the '4% Initiative' project, which focusses on soil health for food security and to help combat climate change. Talented winemaker Ayana Misawa crafts wines from the indigenous Koshu grape variety in a contemporary style, which beautifully captures the delicate characteristics of this individual and exciting grape variety.

Vintage

From March to May, the weather was favourable with sufficient rainfall and sunlight. Budburst started earlier than usual. Thereafter, berry development went at a relaxed pace due to low rainfall during the 'rainy season' which ended early resulting in precocious véraison - in some vineyards as early as the end of July. Despite occasional downpour, the summer months passed by with little precipitation, and the diurnal temperature differences resulted in healthy growth with higher than usual accumulation of berry sugar content in the 2022 vintage.

Vineyard

Made from Japan's most important indigenous grape variety: Koshu. The grapes for the Hishiyama Private Reserve are grown in a vineyard situated at the eastern end of the Kofu Basin. The Katsunuma area is an alluvial fan with widely distributed well-drained soil, which has been suitable for viticulture since ancient times. The Hishiyama district, with its complex terrain, is situated at the highest altitude of the Katsunuma region at an elevation of 500 to 600 metres. The soil is diverse, with large granite components scattered throughout the area. The lively acidity and smoky minerality in the wines from this region are direct expressions of the sense of place. The warm climate promotes healthy grapes, and to protect the grapes from the direct sunlight, Grace Winery uses 'umbrellas' to shade each bunch of grapes allowing them to reach excellent phenolic maturity. A modern long cordon training system is being used as an alternative to the traditional trellising methods. Significant advances have been made in limiting yields and focussing on canopy management. These endeavours have concentrated flavours and sugars, balancing the high acidity that occurs naturally in this variety. The fruit is hand-harvested at optimum maturity. The vineyard is organically and sustainably cultivated.

Winemaking

The grapes were gently pressed in a pneumatic press, prior to being fermented in stainless steel tanks to preserve the naturally occurring acidity and pure fruit flavours of the Koshu variety. Maturation took place in stainless steel tanks, prior to being bottled.

Tasting Note

Layered aromas of lemon and lime are complemented by acacia, coriander and cumin with flinty mineral notes. This is bone dry and smooth on the palate with ample acidity enveloping the citrus fruit through to a deliciously fresh and mineral finish.

Grape



Winemaker:	Ayana Misawa
Region:	Yamanashi Prefecture
Sub region:	Katsunuma
Country:	Japan
Alcohol:	11%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	59501221
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap

Koshu 100%