

Grace Wine, Private Reserve, Yamanashi, Koshu 2022



Sublimely crisp, floral and mineral in style with spice and pear together with sharp green apple and lovely saltiness on the finish.

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

This wine is made from Japan's most important indigenous grape variety, Koshu, which is grown in Japan's top Koshu producing region: Katsunuma. Situated at the eastern end of the Kofu basin, the Katsunuma's area is an alluvial fan with well-drained soils, an area which has been suitable for viticulture since ancient times. The characteristic, intricate terrain with its complex, volcanic soils produces wines that distinguish the sense of place. The vines are grown at elevations of above 400 metres; these high-altitude, hilly areas such as the Torihira in Katsunuma, Hishiyama and Fukasawa districts produce limited yields, concentrated flavours and balancing acidity, due to the diurnal temperature swings. Traditional trellis pruning has been cast aside in favour of a modern long cordon training system which helps to control yields; concentrating flavours and sugars to balance the high acidity that occurs naturally in this variety. In order to reduce the effects of autumn rain, each bunch is covered with an umbrella and the fruit is hand-picked at optimal maturity. The vineyard is organically and sustainably cultivated.

Winemaking

The grapes were chilled upon arrival at the winery and underwent a long, gentle pressing. The fruit was fermented in stainless steel tanks to retain the purity of fruit and characteristics of the Koshu variety. The philosophy here is to allow the wine to express the individuality of the grape and the sense of Katsunuma's sense of place through a deep knowledge of the individual districts and plots.

Tasting Note

Pure, sublimely crisp and mineral in style, this wine is fresh and elegant with rich aromas of fresh pear, white peach, honeysuckle, rosemary, clove and mineral stone notes. Dry, with a lively palate of crisp, ripe fruits and a charming acidity which offers the wine great backbone, through to a hint of umami on the finish.



Winemaker:	Ayana Misawa
Region:	Yamanashi Prefecture
Sub region:	Hishiyama
Country:	Japan
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	59503221
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap

Grape

Koshu 100%