SAKURA Japan Women's Wine Awards

The Biggest International Wine Competition in Asia

"The best wines selected by Japanese female judges."



Yumi TANABE, President

Wine Educator/ Writer
Wine and Wine Culture Co., Ltd. CEO
Wine and Spirits Culture Association President
Yumi TANABE runs a wine school and is active in
various fields related to wine and food.
In 2014, she was appointed Honorary Principal of
the Hokkaido Wine Academy, sponsored by the
Hokkaido Government, and is a visiting professor
at Hokkaido University from 2021.
Author of numerous books

Message from Yumi TANABE, President

"SAKURA" Japan Women's Wine Awards (SAKURA AWARDS) aims to "find wines that go well with Japanese home cooking", "increase wine consumption" and "expand opportunities for women working in the wine industry". The SAKURA award-winning medal sticker on the wine bottle is a sign of good wine selected by Japanese female judges. And the evaluation of awarded wines as suitable for Japanese food culture is increasing year by year.

Female judges actively working in the wine industry are highly trusted by producers for their accurate judging, and now we are proud to say that SAKURA AWARDS has become known as the largest wine competition in Asia.

The increase in entries of BIO and sustainable wines, which have recently been of great interest to consumers, is also worth noting. SAKURA AWARDS will continue to take on new challenges and move into the future with the aim of contributing to the development of Japanese wine culture.



Entry Period

October ~ November

Judging Session

Once in a year

Result Announcement

Diamond Trophy, Double Gold, Gold, Silver, Special Awards – Grand Prix On "SAKURA" Japan Women's Wine Awards Official Website



SAKURA

Japan Women's Wine Awards

We inform consumers about delicious wines that are reasonably priced and go well with food.

"SAKURA" Japan Women's Wine Awards (SAKURA AWARDS) has started in 2014 as an unique international wine competition that evaluates wines with the taste of Japanese women.

With over 4 000 entries each year, it has become the largest and most valuable wine competition in Asia, and its award results have created a new standard for wine selection, attracting great interest both domestically and abroad.

 $O_{11}r$ 3 GOALS

Find wines that go well with Japanese food culture

Increase wine consumption

Expand opportunities for women working in the wine industry

What is SAKURA AWARDS?

Our Judges Are All Female Wine Professionals

The SAKURA AWARDS judges are all women selected from profound wine specialists representing Japan, including sommeliers, wine importers, distributors, store buyers, winemakers, wine educators and wine journalists.

Their mission to spread the wine culture in Japan and to provide consumers with wines suited to the Japanese food culture is a major driving force behind SAKURA AWARDS.



From Japan to The World

The wines selected by Japanese female judges are highly recognized and trusted not only in Japan but also abroad.



The judges to evaluate wines are more than 400 every year, and they evaluate more than 4 000 items every year.











The Awarded Medal Sticker is a sign of a delicious wine

Find a wine bottle with a medal sticker! Sign of a good wine!







There are wide range of promotion fairs of SAKURA AWARDS winning wines led by our sales supporters throughout Japan.

Special Awards that bring joy in your wine selection

- •Best Woman Winemaker
- Grand Prix Japanese Wine of the Year
- Cost Performance Wine Great Value Sparkling Wine
- Lesser-known Grape Varieties in Japanese Market
- "FORTIFIED" Wine "ROSE" Wine
- "DESSERT" Wine"ORANGE" Wine

SAKURA AWARDS **Support Restaurants**





We introduce restaurants that offer awarded wines on SAKURA AWARDS official website. You can find many different restaurants from all over Japan. "The wines that go well with diversified food culture in Japan" are the SAKURA AWARDS wines!

Special Award "Pairing for Japanese and Asian Cuisine"

The origin of this award was when we were asked "What type of wine is good with Japanese food culture?" by a wine producer abroad. The judges do not actually pair with food at judging, but they use their imagination developed through familiarity with Japanese and a wide variety of Asian cuisine and score wines. Their experience and sophisticated sense of taste is directly reflected to this award.

> How about choosing wine / based on cuisine?

The Best Pairing with Japanese and Asian Cuisine

















