

10th Anniversary

SAKURA

Japan Women's Wine Awards

2023



The Biggest International Wine Competition in Asia

Entry PERIOD :

October 3rd (Mon) – November 30th (Wed), 2022

www.sakuraaward.com



The 10th SAKURA



Japan Women's Wine Awards 2023

Japan Women's Wine Awards, which aims to "find wines that go well with Japanese home cooking," "increase wine consumption," and "promote women working in the wine industry," received a record 4,652 entries from 25 countries last year. This shows the high expectations producers have for the Japanese market.

With the expansion of consumption the number of occasions to enjoy wine at home is on the rise. The "Sakura Award winning medal sticker" on wine bottles in stores is a sign of good wine selected by Japanese female judges, and the evaluation of the wine as "suitable for home cooking and reassuring" is increasing year by year.

Japan Women's Wine Awards will continue to take on new challenges and move forward into the future.



Yumi Tanabe, President

SCHEDULE

Entry Period:

October 3rd (Mon), 2022 – November 30th (Wed), 2022

Delivery Period :

October 3rd (Mon), 2022 – January 20th (Fri), 2023

Tasting session :

**February 7th (Tue), 2023 at Tokyo and
February 14th (Tue), 2023 at Osaka**

Announcement of Double Gold, Gold, Silver and Special awards winners on our website :

March 8th (Wed), 2023

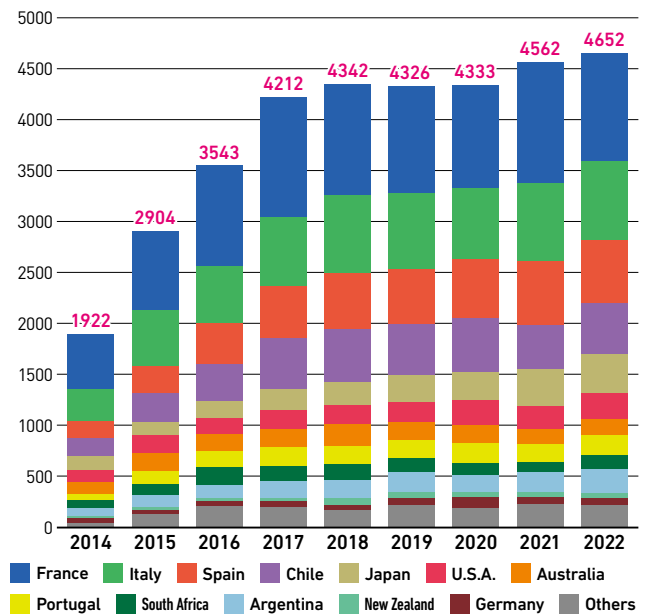
International Women's Day (<http://www.sakuraaward.com>)

Announcement of Diamond Trophy and Grand Prix winners on our website :

March 17th (Fri), 2023

Awards Ceremony: On **May 2023** planned

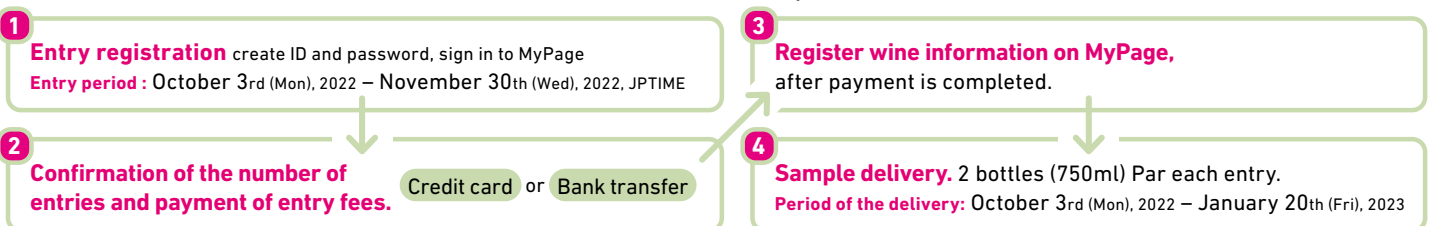
NUMBER OF ENTRIES BY COUNTRY



ENTRY PROCEDURE

Please refer to the entry procedure on the Sakura Awards official website.

<http://www.sakuraaward.com/en/index.html>



Early Bird Discount : 5% discount, if the payment is made by **credit card** and by **October 31th, 2022.**



RULES OF ENTRY

• Qualification for entry

1. Only wines made exclusively from grapes are eligible for entry.
2. Non-alcoholic wine, fruit wine or aromatized wine are not accepted. The use of extracts other than grapes (fruit, coffee, etc.) is also excluded.
3. Wine producers, exporter, importers, distributors and wine dealers are eligible to enter.

• Categories for entry

1. Still Red Wine
2. Still White Wine
3. Still Rosé Wine
4. Sparkling and Semi Sparkling Wine
5. Sweet Wine
6. Fortified Wine
7. Orange Wine

• Criteria for entry

1. Annual production volume must be at least 1,000 bottles (750ml). However, for the Sweet Wine and Fortified Wine categories, the annual production volume must be at least 500 bottles (750ml).
2. The bottle size of the sample must be less than 2,000ml.
3. Sample wine must be contained in a glass bottle. Canned wine or bag in box (BIB) are not acceptable.
4. Make sure to register the required information for the judging.
5. A photo of the sample bottle will be used when the award is announced.
6. We prioritize the wine information such as vintage on the labels of samples.

• Number of entry and sample bottles

1. There is no limit number of items for entry.
2. Required number of samples for each item is 2 bottles.

• Entry fee

1. Entry Fee

Number of items	Entry fee
from 1 to 10 items	20,000 JPY each item
11 items and over	18,000JPY each item

* 20,000JPY is approx. US\$180 * 10 percent of consumption tax must be added.

2. Entry fee needs to be paid either by credit card or bank transfer.
3. Early Bird Discount; If the payment is made by credit card by the due date, before 12:00 AM (Japan Time) on October 31st, 2022, 5% discount can be applied to the total amount.
4. Applicants must bear all the bank charges for the remittance.
5. The entry fee is non-refundable in any case.
6. After we confirm the payment, it will be considered as completion of registration.
7. The payment deadline is in two weeks from the date of entry. Moreover, the final date of payment acceptance will be on November 30th, 2022.
8. If it is impossible to hold and operate the tasting assessment due to the natural disasters such as earthquake and unexpected disaster, the entry fee will not be refunded.
9. Please note that the additional entries cannot be combined with existing applications as a volume discount.

• Registration of company and wine information, and its period

1. Please register by filling out the default form with your company information and wine information
2. The registration period is from October 3rd, 10:00 AM (Japan Time) to November 30th, 2022, 12:00 AM.

• Sample delivery deadline and the methods

1. Please deliver the samples to the designated address by the deadline, by January 20th, 2023.
2. The delivery address is informed on our website.
3. Download the outer carton sheet with QR code and wine number from MyPage and attach to the outer box.
4. All the cost for shipping including insurance, customs clearance, duty & tax etc. must be borne by applicants.
5. When shipping, please clearly write "Samples No Commercial Value" on the enclosed invoice and box.
6. "SAKURA" Japan Women's Wine Awards Office is not responsible for any damage of the samples during the shipment.
7. If samples arrive after the deadline, they may not be included in the competition. Samples which are not in time for the competition will not be returned. Also, there will be no refund of the entry fee.

• Judgement

1. The wines will be judged by blind tasting.
2. The full score is 100 points. The wines marked from 93 to 100 points are awarded Double Gold, from 88 to less than 93 points are Gold and from 85 to less than 88 points are Silver.
3. Diamond Trophy wines will be selected from Double Gold wines.
4. Special awards will be selected from Double Gold and Gold wines.

• Award announcement

1. March 8th, 2023: Double Gold, Gold, Silver Awards and Special Awards will be announced on the website. www.sakuraaward.com
2. March 17th, 2023: Diamond Trophy and Grand Prix of Special Awards will be announced on our website. www.sakuraaward.com

• Diploma

1. The diploma by digital will be conferred to all winners of Diamond Trophy, Double Gold, Gold, Silver and Special awards.
2. Trophy will be conferred to the winners of Diamond Trophy and Grand Prix of Special Awards.

• Medal logo

1. Award-winning companies are privileged to receive the digital Medal logo for free of charge via MyPage by submitting the agreement form on the condition for use.
2. The Medal logo is to be used only for the awarded wines with the relevant vintage. Non-vintage wines may be used only for the same lot.
3. Purchase of the printed medal stickers is available.

• Confidentiality obligations for entry wines

1. Information of the wines entered shall not be disclosed prior to judging.
2. Non awarded wines shall not be disclosed.
3. The scores of judging shall not be disclosed.
4. Non awarded wines will be discarded after the results announcement.

• Miscellaneous

1. If there is any doubt about the entry wine, the secretariat will review and resolve the issue.
2. Information obtained through the entry process shall not be used for any purpose other than those related to this judging event.

Any changes to the entry rules will be announced on the website.

Contact

Wine and Spirits Culture Association / "SAKURA" Japan Women's Wine Awards office

Akasaka office Heights, 4-13-5, Akasaka, Minato-ku, Tokyo 1070052, Japan Tel: +81-3-6229-1727 Fax: +81-3-5570-4341
E-mail: entry@sakuraaward.com www.sakuraaward.com

The Sakura Award informs consumers about good wines that are reasonably priced and go well with food.



Diamond Trophy

The most exceptional wines selected from Double Gold awarded wines. Only 1% of the total of entries.



Double Gold

Wines with average score at 93 to 100 points across all categories. Awarded only 6% of the total entry.



Gold

Wines with average score at 88 to less than 93 points across all categories.



Silver

Wines with average score at 85 to less than 88 points across all categories.

Special Awards and the Grand Prix

- Best Woman Winemaker
- “ROSE” Wine
- Great Value Sparkling Wine
- “DESSERT” Wine
- “FORTIFIED” Wine
- Lesser-known Grape Varieties in Japanese market
- Cost Performance Wine
- Grand Prix Japanese Wine of the year
- The best pairing with Japanese and Asian Cuisine



SUSHI / TEMPRA / SUKIYAKI / YAKITORI / TEPPANYAKI / JAPANESE POT-AU-FEU / KORIAN / CHINESE / THAI

Award-Winning Wine Search

You can easily search for award winning wines by PC or smartphone.



“BIO” and Sustainable wine

BIO wines (organic, vegan, etc.) and Sustainable wineries will be displayed.

Activities

• Sales promotion partners

The number of sales partners has exceeded 137 companies.

Our sales partners are promoting Sakura Award-winning wines throughout Japan.

• Support Restaurant

Sakura Support Restaurant aims to expand sales of award-winning wines in restaurants.

The number of them with award-winning wines on their menu has exceeded 110.

• Supporting Organizations

We have received support from the embassies of wine-producing countries in Japan, Japanese winegrowers' organizations, and overseas winegrowers' organizations. The number of sponsors has grown to more than 90 organizations, and continues to increase with each judging session.



• Charity activities

In 2021, we donated the proceeds from the sale of the award-winning wines to the All-Japan Food Association, which provides support to medical professionals treating new coronavirus infections and to restaurants and producers, and to the Japanese Grape and Wine Society, which conducts research related to viticulture and winemaking.

We will continue to be active in this area.

Roll up Banner



Bottle Tag



Stickers (Data)



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