



“The best wines selected by accomplished female wine professionals”

The 12th SAKURA

# Japan Women's Wine Awards 2025

Entry Period :

**Tuesday, October 1st, 2024 –  
Saturday, November 30th, 2024**

Award Announcement :

**Thursday, February 27th, 2025**

[www.sakuraaward.com](http://www.sakuraaward.com)

*Love Isine!*



Japan  
Women's  
Wine  
Awards

# The 12th SAKURA

# Japan Women's Wine Awards 2025

Now in its 12th year, SAKURA AWARDS have been aiming to “find wines that go well with Japanese food culture”, “increase wine consumption”, and “expand opportunities for women working in the wine industry”. Thanks to everyone’s support, the award-winning wines have been well received by consumers and are steadily gaining recognition.

In particular, The Best Pairing with Japanese and Asian Cuisine, which responds to consumer needs, has become a hot topic of discussion as a unique award that can only be found at SAKURA AWARDS.

The results of the judging by women in Japan are highly trusted by producers, and since the third year we have been receiving more than 4,000 entries. In addition, the numbers of entries from BIO wines and sustainable wines, which are of great interest to consumers, and from Eastern Europe, which is still unfamiliar to Japan, are increasing.

SAKURA AWARDS will continue to move into the future with the aim of contributing to the development of wine culture.



Yumi Tanabe, President

## SCHEDULE

### Entry Period:

**October 1st (Tue), 2024 –  
November 30th (Sat), 2024**

### Delivery Period :

**October 1st (Tue), 2024 –  
December 10th (Thu), 2024**

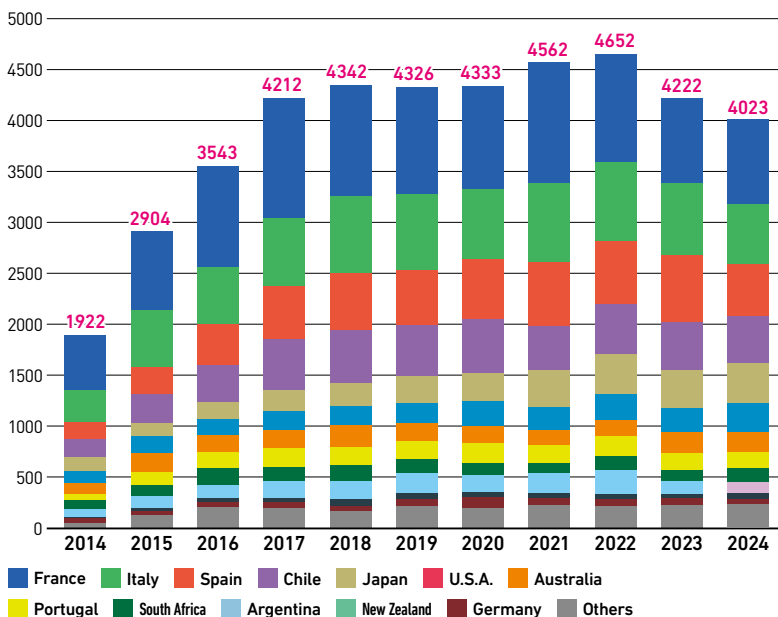
### Tasting Session :

**January 28th (Tue), 2025 in Tokyo and  
February 4th (Tue), 2025 in Osaka**

**Announcement of Diamond Trophy,  
Double Gold, Gold, Silver and  
Special Awards Grand Prix winners  
on SAKURA AWARDS official website :**

**February 27th (Thu), 2025**

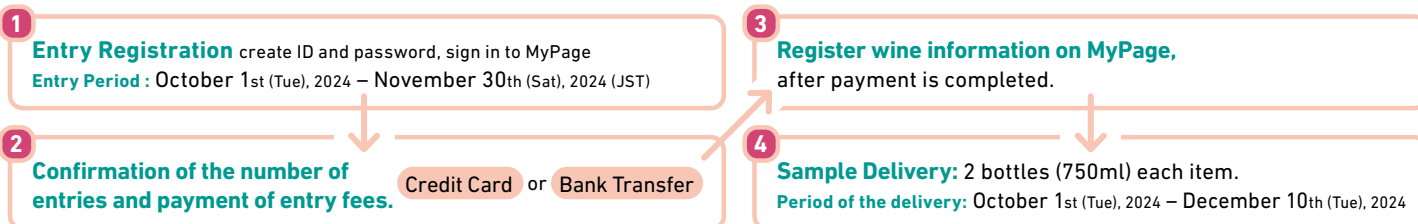
## NUMBER OF ENTRIES BY COUNTRY



## ENTRY PROCEDURE

Please refer to the entry procedure on the SAKURA AWARDS official website.

[www.sakuraaward.com](http://www.sakuraaward.com)



**Early Bird Discount :** 5% discount, if the payment is made by **credit card** and by **October 31st (Thu), 2024.**

## RULES OF ENTRY

### • Entry Qualification

1. Only wines made exclusively from grapes are eligible to enter.
2. Fruit wines or aromatized wines are not accepted. The use of extracts other than grapes (fruit, coffee, etc.) is also excluded.
3. Wine producers, exporters, importers, distributors and wine dealers are eligible to enter.
4. The entry can be made regardless of the gender of winemakers.

### • Entry Categories

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
8. Low Alcohol Wine
9. Non-Alcoholic Wine

### • Entry Criteria

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. For canned wines and bag in boxes (BIB), please make sure to send samples in glass bottles for judging purposes. Once you have received the award and have completed the packaging change procedure, you can sell the product.
4. Make sure to register the required information for the judging.
5. 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 (10% tax included)

Number of items	Entry fee
from 1 to 10 items	24 200.00 JPY each item
11 items and over	21 780.00 JPY each item

\* For bank transfers, an additional 2 750.00JPY (Tax included) will be charged.

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, 2024, 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, 2024.
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.
10. For bank transfers, an additional 2 750.00JPY (Tax included) will be charged as a handling fee.

### • Registration of company and wine information, and its period

1. Please register by filling out the online form by November 30th, 2023, your company information and wine information
2. The registration period is from October 1st, 10:00 AM (Japan Time) to November 30th, 2024, 12:00 AM (Japan Time).

### • Sample Delivery

1. Please deliver the samples to the designated address by the deadline, by December 10th, 2024.
2. The delivery address is informed on our website.
3. Download the outer carton sheet with QR code and wine number on MyPage and attach to the outer box.
4. Please attach Wine Code to each sample bottle when shipping.
5. All the cost for shipping including insurance, customs clearance, duty & tax etc. must be borne by applicants.
6. When shipping, please clearly write "Samples No Commercial Value" on the enclosed invoice and box.
7. "SAKURA" Japan Women's Wine Awards Office is not responsible for any damage of the samples during the shipment.
8. 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.

### • Judging Session

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, Gold, and Silver wines.

### • Award Announcement

1. February, 2025 on SAKURA AWARDS official website [www.sakuraaward.com](http://www.sakuraaward.com)

### • Diploma

1. Award diploma in digital format will be conferred to all winners of Diamond Trophy, Double Gold, Gold, Silver and 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 result 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  
Email: [entry@sakuraaward.com](mailto:entry@sakuraaward.com) [www.sakuraaward.com](http://www.sakuraaward.com)

# The SAKURA AWARDS 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 1~2% of the total entries.



## Double Gold

Wines with average score at 93 to 100 points across all categories. Awarded only 5~6% of the total entries.



## 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
- “ORANGE” 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 145 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 115.

### • Supporting Organizations

We have been receiving 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.



### • Charity Activities

SAKURA AWARD is actively involved in social contribution activities through charity events.

In 2024, a limited number of award-winning wine charity sets were sold again and the proceeds were donated to Hokuriku Wineries Association and to the Japanese Grape and Wine Society (ASEV), which conducts research into viticulture and winemaking.

Roll up Banner



Bottle Tag



Stickers (Data)

