HOKKAIDO WINE
HOKKAIDO KERNER

Aroma/Flavour/Taste
Savoury herbal accented longan fruits, Juicy palate, balanced acidity, flavourful finish

Grape Variety
Kerner

Area of Production
Hokkaido

Suggested Foods for Pairing
Poached asparagus, Cherry stone with red wine vinegar, Oyster with salmon roe and lemon peel

Recommended Serving Temperature
10°C → 12°C

About the Vintner and Wine
- Hokkaido Wine is the largest winery in Japan.
- In addition to owning the vast Tsurunuma Winery, located about one and a half hours north of the Head Office in Otaru, it also contracts production to 300 other farmers.
- It has its origin in its first president, a grape grower from Yamanashi Prefecture who was determined to make a wine using only grapes from Hokkaido.
- Although it is located in a cold region, where it is not unusual for temperatures to reach minus 15°C or below in the winter, the grape vines are protected from the cold by snow.
- It produces around two to two and a half million bottles of wine per year, with about 100 different varieties.
- Hokkaido’s unique terroir is well suited for cultivating European grape varieties.
- Hokkaido Wine’s motto is "Hokkaido grapes, world class production methods".
- Its wines offer exceptional compatibility with seafood. All of its whites pair well with seafood dishes such as sushi.
- It also offers slightly sweet Niagara wines. These are fruity wines that have a relatively low alcohol content of about 8 to 10%.
HOKKAIDO WINE
HOKKAIDO ZWEIGELT

Aroma/Flavour/Taste
Fruity, Red berries, Red apple, Fresh acidity, Hint of bitterness on finish

Grape Variety
Zweigelt

Area of Production
Hokkaido

Suggested Foods for Pairing
Quick roasted pigeon

Recommended Serving Temperature
16°C

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The vintage of the wine for tasting may differ from that in the photo.
HOKKAIDO WINE
Otaru Tokusen Niagara

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<table>
<thead>
<tr>
<th>Aroma/Flavour/Taste</th>
<th>Grape Variety</th>
<th>Area of Production</th>
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</thead>
<tbody>
<tr>
<td>Intense grapey aroma, juicy starfruits, gentle acidity, Round, sweet, full palate</td>
<td>Niagara</td>
<td>Hokkaido</td>
</tr>
</tbody>
</table>

Suggested Foods for Pairing
Serve as a surprise dessert, Cheese, Matured Camembert, Baked white-mold cheese with bread, Crepe Suzette

Recommended Serving Temperature

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HOKKAIDO WINE
Tsurunuma Gewürztraminer

Fruitiness
Aroma
Length
Acidity
Body

Vintage 2018

The vintage of the wine for tasting may differ from that in the photo.

Aroma/Flavour/Taste
Floral, Orange blossom, Crisp acidity, Cleanary palate, Pretty touch of sweetness, Light body

Grape Variety
Gewürztraminer

Area of Production
Hokkaido

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Recommended Serving Temperature

10°C - 12°C

Suggested Foods for Pairing
Wiener Schnitzel, Almond Jelly, bean curd sheet, steamed tofu, Green papaya salad

HOKKAIDO WINE
Yuki KASAI