

1 Article : Yamanashi Nouveau Hits the Stores as Wineries Raise a Glass to 'Excellent' Harvest

Directions: Read the following article aloud.

The grape harvest in Japan has received the highest possible rating, with vineyards across Yamanashi Prefecture producing sweeter grapes than in previous years.

As fall draws to a close, wine lovers [eagerly](#) anticipate the release of this season's nouveau wines. Supermarkets in Japan have put up posters to announce the uncorking of Beaujolais Nouveau on November 16. Preceding the French wine, Yamanashi Nouveau made its debut in Japan on November 3.

Originating from Yamanashi Prefecture, the birthplace of Japanese wine, Yamanashi Nouveau is crafted from the [indigenous](#) grape varieties Koshu and Muscat Bailey A.

Sweeter Grapes

According to the Yamanashi Prefecture Wine Manufacturers' Association, this year's grape harvest received an "excellent" rating — the highest possible. The grapes thrived with an early budding in spring and benefited from the [absence of](#) heavy summer rainfall, resulting in stronger flavors. The sugar content was one to two points higher than in previous years across many vineyards in the prefecture.

The impact of the great harvest was felt by wine producer Michiko Suai. She is the brewing manager at Book Road in Taito Ward, an old neighborhood in Tokyo far from Yamanashi. Suai remarks, "The grapes from this year are especially delicious. It made me all the more determined to create exceptional wine."

Japanese Orange Wine

Turning on the faucet on one of the tanks, she fills a glass with a stream of golden Delaware wine. After a sip, she exclaims, "Delightful. We'll start bottling it right away this afternoon."

But the moment of relief is short-lived as she hurries to attend to the fermenting tank filled with Koshu grapes. "The way we care for, [nurture](#), and sometimes even talk to the grapes is similar to raising a child," says Suai.

Koshu grapes are primarily used to make white wine. But when the seeds and skin are also fermented, as in the production of red wine, the resulting wine has a sunset-like hue. This orange wine, labeled Kamoshi Koshu, has a gentle flavor and is the winery's most popular product. Its fans are eager to try this season's fresh [batch](#).

"It pairs excellently with dishes that use Japanese stock, like hot pot and takoyaki. Since the wine is crafted from grapes [nurtured](#) in Japanese soil, it serves as a great accompaniment to everyday meals."

Source : Yamanashi Nouveau Hits the Stores as Wineries Raise a Glass to 'Excellent' Harvest
[JAPAN Forward](#)



2 Key phrases and vocabulary

Directions: First repeat after your tutor and then read aloud by yourself.

1. eagerly anticipate 首を長くして待つ、待ち望む、熱望する

She **eagerly** anticipates her favorite band's concert.

2. indigenous 原産の、土着の、先住の、在来の

The **indigenous** plants in this forest are unique to this region.

3. absence of ~がないこと、欠損・欠如している

The **absence** of sunlight made the room feel cold and dark.

4. nurture 育てる、養育する、要請する

Teachers aim to **nurture** the talents of their students.

5. batch 1回分の、ひとまとまりの数量、（パンや菓子など）一釜分の

The first **batch** of books arrived at the library today.

3 Questions

Directions: Read the questions aloud and answer them.

1. What is the significance of the grape harvest in Yamanashi Prefecture this year?
2. What factors contributed to the excellent grape harvest this year in Yamanashi Prefecture?
3. Have you ever tasted any wine or alcoholic drink produced locally in a specific area?
4. Are there any indigenous fruits or vegetables in your area?
5. Do you have any traditional dishes or foods from your culture that hold significance during specific seasons?

4

日本語関連記事：

日本ワイン、ひと足早く新酒の季節 山梨ヌーボー解禁

秋が深まり、ヌーボー（新酒）の季節がやってきた。スーパーの店頭には、フランス産ワインの新酒「ボージョレ・ヌーボー」の解禁（11月16日）を待つ宣伝の文字が躍る。

日本では一足早く、11月3日に「山梨ヌーボー」が解禁。こちらは、国産ワインの発祥地である山梨県で、今年収穫した日本固有種の「甲州」「マスカット・ベリーA」で醸造された新酒を指す。

味わいは期待できそうだ。山梨県ワイン酒造組合によると、今年収穫されたブドウは最高評価の「優良」。春の発芽時期が早く、その後も順調に生育。夏にまとまった雨が降らなかったため味が凝縮し、県内の多くの地域で例年と比べて糖度が1～2ポイント高かったとか。

山梨から遠く離れた東京の下町にも、それを実感したワインの作り手がいる。「Book Road（部蔵人・ブックロード）」（台東区）の醸造責任者、須郷道子さん（52）だ。

「今年のブドウは本当においしい。『いいワインに仕上げなくちゃ』と強く思いました」

10坪の土地に3階建ての都市型ワイナリーは、「ワインをつくるには狭いけれど、掃除をするには広い。そんな広さ」（須合さん）。大型の発酵タンク（1000リットル）は4つで、保管や作業の場も限られる。山梨をはじめ、長野、茨城など産地からブドウが次々と届くが、タンクがあかないと搾れない。冷凍倉庫を活用しながら、「隙間を縫うように」効率よく醸造して、毎年10数種類ものワインを生み出している。

須合さんがタンクの蛇口をひねると、グラスに黄金色のワインが流れ込んだ。デラウェアのできたて。口に含み、「おいしい。午後から早速瓶詰めします」と笑顔を弾ませた。

ホッとしたのもつかの間。今度は、静かに発酵を進める甲州のタンクと向き合う。「目をかけ、手をかけ、ときには話しかけたりしながら育てるのは、子育てと似ていますね」

甲州は主に白ワイン用のブドウだが、赤ワインと同じように発酵中に果皮と種子と一緒に漬け込むと、夕焼け空のようなオレンジ色に仕上がる。優しい色と味わいの「醸し甲州」は同店の一番人気。今年ならではの味をファンは心待ちにしている。

「鍋料理でもタコ焼きでも、だしを使った料理ととても相性がいい。日本の土壌で育ったブドウのお酒だから、日常の食事に寄り添えるのも魅力です」