

# Surrounded by rich taste and fragrance

Shimane Winery is a workshop to process grapes harvested from grape field. It is a wine production factory where you can observe respective wine production processes at hand such as storehouse where grapes are fermented and preserved well, and bottling work area where blended wine are bottled. You can also taste our wine here.



## Squeezing juice (Squeezer)

Harvested grapes will be, in the case of white wine, removed from stems and crushed, and then be squeezed using squeezers. Squeezed fruit juice will be fermented adding yeast to it. In the case of red wine, crushed grapes will be fermented (primary fermentation) together with skin and seeds. Redness of red wine comes from the red color of grape skin.



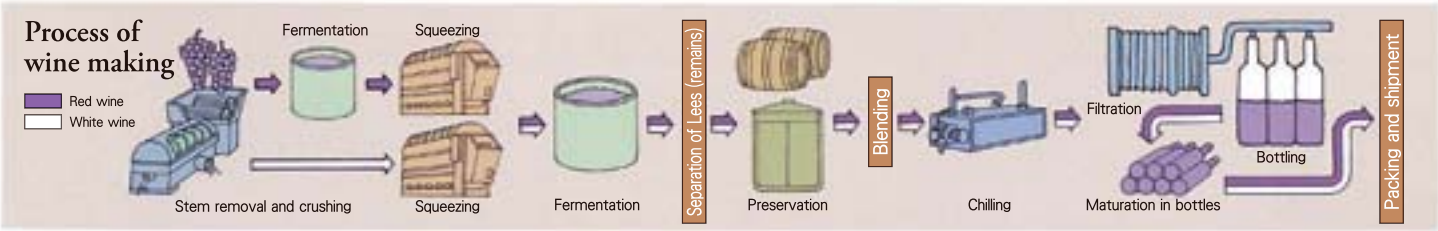
## Maturation (Preservation in tanks)

After fermentation, such remains as yeast and tartar (potassium tartrate) will settle down. These remains are called lees and they'd be separated in separation process. After the separation process, white wines are matured, for six months in the case of short maturation, and for about a year in average. Red wine needs about one and a half year to two years of maturation period.



## Bottling

When matured wine is filtrated, shiny transparent wine would appear. The wine is then bottled and sealed up with cork stopper. Wine is very delicate liquor. It is recommended to preserve it in dark place in low temperature laying its bottle down.



## Information on Shimane Winery Tour

### Tour outline

Free Tour

Tour on production factory (Tour course is prepared)  
Tasting of Shimane wine (Tasting/Spot selling house)

### Tour Time

AM9:30~PM4:30

Tour takes about 10 min. (40 - 50 min including wine tasting, shopping etc.)

### Holiday

Open throughout the year

●Parking lot capacity : Bus (25), Passenger car (350)●  
Toilet is available respectively beside entrance hall (♂ ♀), beside wine tasting/shopping house (♂ ♀), and in barbecue house (♂ ♀).●Wheel chair can be used in wine tasting house and barbecue house but not in tour course in factory house because of its staircase to 2nd floor. Toilet is available beside entrance hall and in barbecue house.



## Tasting and spot sale house Bacchus



## Local speciality corner

Aside from Shimane wine, popular products such as cakes and Noyaki (a kind of local fish mince product) containing wine are available here too. You can also shop a variety of souvenirs such as wine-related goods and local Shimane specialties.

●Opening hours:  
AM9:30 - PM5:00  
(till PM6:00 from April to Sept.)  
●Holiday: Open throughout the year

## Tasting of Shimane wine and soft drink made from grapes

Try rich taste and fragrance of Shimane wine by yourself.  
You can try our main line of wines.  
※ Children and car drivers can try our grape drinks.



## Happy taste you can only find in Shimane Winery

### Barbecue House Chateau Misen

Enjoy to your satisfaction barbecue of Shimane beef and Shimane wine of fine acidity.  
●Opening hours: AM10:30 - PM6:30 (till PM7:30 from June to Sept.)  
●Holiday: Open throughout the year  
●Capacity: 500 seats  
●Reservation and Info:  
Tel: (0853) 53-1112 (Direct)



### Bistro and cafe Chardonnay

Elegant cafe having outside cafe terrace as may be seen in old European streets.  
●Opening hours: AM10:30- PM4:00  
●Holiday: Irregular  
●Info: Tel: (0853) 53-0166 (Direct)



## Ice-cream cone and croquette Une berge

Various type of ice cream cone such as popular original wine ice cream cone Hot and crispy Shimane beef croquette is also popular here.  
●Opening hours: AM9:30 - PM5:00 (till PM5:30 from April to Sept.)  
●Holiday: Open throughout the year

