



KRSMA ESTATES

Cabernet Sauvignon 2016

The Cabernet Sauvignon is our flagship red wine, our most powerful expression. A glorious affirmation of the efforts at KRSMA, this vintage is a magnificent symphony of the land, vine and fruit, to create a wine that is rightfully, our signature style. Full bodied, clean and well balanced, it demands your attention from the very first sip.

GRAPE VARIETY

100% Cabernet Sauvignon

VINEYARD REGION

Hampi Hills, Karnataka.

The vines are grown on gentle, north-facing slopes with rows running in an east-west direction. The red soil is iron-rich and well-draining. At an altitude of 590m, the vineyard sees strong, dry winds ensuring a microclimate that is devoid of moisture for most part of the year.

VINTAGE CONDITIONS

The weather, with high temperatures at a steady 30°C between forward pruning and harvest, plenty of sunshine and roughly 150mm of rain received over 60 days in the same period, was conducive for plants to develop a healthy canopy with enough foliage to allow for ideal ripening of the grapes. The harvest period was dry and cool with a diurnal shift of around 12°C. The fruit was harvested manually, in small batches, between the 4th and 10th of January.

WINEMAKING

The grapes were crushed gently and then fermented in open topped steel tanks. A small quantity of grapes from one of the best vineyard parcels was fermented in a new 500 L oak barrel. Each small batch was fermented with a different commercial yeast clone to improve complexity and character. The wine has been aged in French oak barrels (33% new oak barrels) for 14 months maintaining the ferment batches, and has been blended just before bottling.

CHEMICAL ANALYSIS

Residual Sugar - 2.4 g/L | pH - 3.52 | Acidity - 6.6 g/L; Alc/Vol - 13.4%

COLOUR

Deepened ruby red with a slight variation at the rim.

NOSE

Dark fruit and berry aromas, black berries, cherries and sour plums with hints of vegetal notes. Prominent liquorice, vanilla and sweet spice aromas from the oak ageing. Not old enough for developing tertiary aromas yet intense and complex, allowing you to detect each one of them individually.

PALATE

Fresh and fruit-forward, full bodied with a firmer, dense tannin structure. Impeccable balance giving it a lushness that is helped by the fuller mouthfeel and layers of flavours. The oak supplies good support to the tannins extracted from the fruit. Energetic, focussed, and promises to reveal quite a lot when aged well.

PEAK DRINKING

Best drunk between 2021 and 2026