



KRSMA ESTATES

Sauvignon Blanc 2018

The Sauvignon Blanc 2018 has been significant in pushing the boundaries and setting standards for modern, iconic Indian white wines. This vintage spent some time aging in oak, which has added depth and complexity and helped develop lushness and structure to it.

GRAPE VARIETY

100% Sauvignon Blanc

VINEYARD REGION

Hampi Hills, Karnataka.

Rocky terrain dominates this area of the Deccan plateau where the vineyards in Hampi Hills are situated. While some parcels are on flat lands, others are on gentle, east-facing slopes while one is on a steep, north-facing slope. At an altitude of 590m, the vineyard sees strong, dry winds ensuring a microclimate that is devoid of moisture and disease for most part of the year.

VINTAGE CONDITIONS

It was a rather dry growing season with only 95 mm of rainfall received over 40 days between forward pruning and harvest. The temperatures were rather steady with not too much difference between low and high temperatures up until the final month of ripening where the more familiar 10°C diurnal shift was experienced. The grapes were harvested manually, towards the end of January, in small batches.

WINEMAKING

The grapes were not subjected to high pressure from the pneumatic press, with 1.2 bar being the maximum. The must was fermented in stainless steel tanks without mixing the parcels of vineyards they were harvested from. Commercial yeast was used with various clones being employed to add complexity and heighten expression. One small batch (8% of the total volume) was aged in a new, French oak barrel for 6 weeks before being included into the final blend.

CHEMICAL ANALYSIS

Residual Sugar - 0.5 g/L | pH - 3.32 | Acidity - 9.18 g/L | Alc/Vol - 13.2%

COLOUR

A deep golden colour, giving away its dalliance with oak.

NOSE

Ripe citrus aromas are apparent with aromas of sweet lime and lemon rind. Herbal aromas of thyme and sage are also present as are aromas of riper fruit like pineapple and muted hints of guava. The aging in oak lends it aromas of vanilla and cocoa.

PALATE

On the palate, the acidity is held back by the structure and texture given to the wine by the influence of oak. Yet the wine is fresh with a certain newness to it, a fuller mouth feel lent by the oak ageing along with notes of pineapple, peaches, grapefruit rind and smoky cinnamon and vanilla that makes for a well-balanced, refreshing wine. Delectably lush and smooth with an unforgettable finish.

PEAK DRINKING

Drinking very well now. We recommend drinking it chilled at around 8°C.