



KRSMA ESTATES

Sauvignon Blanc 2019

This vintage is a clean, fresh Sauvignon Blanc with minimum fuss, it is a wine that can be drunk at any time, at any place and in any company. However, should you find yourself outdoors in happy circumstances on a lovely summer day with a chilled bottle of the 2019 KRSMA Sauvignon Blanc, open it up and raise a toast to life being lived well. Few in the world will be as happy as you.

GRAPE VARIETY

100% Sauvignon Blanc

VINEYARD REGION

Hampi Hills, Karnataka.

The vines are largely grown on flat lands with some of it grown on gentle, east-facing slopes and some on steep, north-facing slopes. Some parcels have rows running east-west while others have them running north-south. 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

A warm spell in October followed by a cooler one in November may have stressed the vine, but neither of the temperatures were that extreme to cause trouble. However, they did contribute to a brilliant concentration of acids in the grape. A low rainfall year with only around 100mm over 46 days, the vine was supported with irrigation water. The grapes were harvested manually, towards the end of January, in small batches.

WINEMAKING

A small amount of grapes was pressed with stems to lend the wine some intensity on the palate. It was fermented in steel tanks, with each small batch being influenced by a different clone of commercial yeast used in its fermentation. Residual sugar was maintained in the wine by stopping fermentation at the required point and it did not go through any malolactic fermentation. Blending of the various batches of ferments was done prior to bottling.

CHEMICAL ANALYSIS

Residual Sugar - 3.0 g/L | pH - 3.23 | Acidity - 9.75 g/L; Alc/Vol - 13.05%

COLOUR

Pale green to straw with a slight golden tinge.

NOSE

Aromas of fresh, citrus fruits are apparent and intense along with lemon, grapefruit and orange peel that are easily noted, as are the aromas of fresh, crisp green apples, pears and melon. Slight undertones of pineapple, jasmine and white blossoms can be noticed.

PALATE

This wine celebrates its fresh, crisp acidity and its clean precision with ease. Without the presence of oak or tannins, the juiciness of the wine is easy to recognize with retronasal notes of lime, citrus rind, pears, melon and apples adding to its complexity on the palate.

PEAK DRINKING

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