



# KRSMA ESTATES

## *Sauvignon Blanc 2020*

This vintage showcases ceaseless innovation that KRSMA Estate adopts to constantly push boundaries of Indian wine and winemaking and make the best of even challenging vintages. When you explore the 2020 vintage, you will not only discover simplicity in every sip, but also purity of fruit and a tastefully elegant, refreshing outlook that our whites promise in every sense.

### **GRAPE VARIETY**

100% Sauvignon Blanc

### **VINEYARD REGION**

Hampi Hills, Karnataka.

The vines are largely grown on steep, north facing slopes, gentle east facing slopes, and on flat land. Each of these variances develop a slightly distinct character in the fruit, which is in turn seen in the complexity of the wines. 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**

Heavy rainfall of around 790mm was seen over a 75-day period that impacted the harvest. This paired with the largely overcast conditions following veraison meant that the fruit took longer to ripen than usual. The slightly cooler temperatures through November also contributed to the vintage being a challenging one. The grapes were harvested manually in small batches.

### **WINEMAKING**

The grapes were pressed very gently (1.0 bar maximum pressure) and the juice was fermented in steel tanks with commercial yeast of different types used to enhance distinct characteristics in the fruit. The wines were subjected to partial malolactic fermentation to help smoothen the acidity while no residual sugar was retained. A small amount (7%) of the wine was aged in new, washed out French oak for a short while to add to the complexity of the wine.

### **CHEMICAL ANALYSIS**

Residual Sugar - 0 g/L | pH - 3.48 | Acidity - 7.5 g/L; Alc/Vol - 12.1%

### **COLOUR**

Pale gold with tinges of green.

### **NOSE**

Aromas of ripe citrus fruits, sweet lime with a hint of pineapple and guava follow noticeable aromas of vanilla from the slight oak aging. The whiffs on the nose of these sweet fruit notes stay for a while, inviting you to take the first sip.

### **PALATE**

This wine speaks of a refreshing and crisp acidity that lingers on the palate like a welcoming flavour. Ripe fruit notes of sweet lime pineapple and melon are celebrated with undertones of vanilla, sage, lime zest that subtly lead on to an elegant finish.

### **PEAK DRINKING**

Best drunk now, in 2021. Aging not advised.