



KRSMA ESTATES

Syrah 2019

This vintage dutifully follows its predecessors of going from one strength to the other year on year. The vines are more mature and have yielded fruit of remarkable complexity and concentration than the previous years. Discover tastefully elusive notes of dark fruits, dried florals, oak notes and a well-balanced texture to round it off in style.

GRAPE VARIETY

100% Syrah

VINEYARD REGION

Hampi Hills, Karnataka.

The Syrah parcel is planted on a steep west-facing slope in the shadow of our winery. With rows running east-west, the vines receive plenty of sunshine. The soil is pebbly with iron rich, soft rock as well as some quartz-like stone. Two clones of Syrah are planted here, each giving a different character and quality to the wine. 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 warmer spell in October followed by a colder spell in November may have stressed the plant, but neither of the temperatures were extreme to cause trouble. They did contribute to the concentration of acids in the grape. A low rainfall year with only around 100mm of rainfall over 46 days meant that irrigation from ground water was required to maintain the health and productivity of the vine. The fruit was harvested manually in small batches.

WINEMAKING

The fermentation was done in steel tanks with oak barrels being used only for aging. Very soft pressures (maximum of 1 bar) was used in pressing the grapes following fermentation to dryness. Commercial yeasts were used for the fermentation. A combination of punch-downs and pump-overs were used to manage the cap. The wine was aged in new and old French oak barrels for a period of 14 months before being bottled.

CHEMICAL ANALYSIS

Residual Sugar - 0 g/L | pH - 3.52 | Acidity - 7.2 g/L | Alc/Vol - 13.9%

COLOUR

Light purple core lending towards a vibrant ruby outer ring.

NOSE

Aromas of cranberries, blueberries and blackcurrant are heightened initially, followed by layers of smoke, black pepper, warm spices and cocoa.

PALATE

Still young and playful, the wine is vibrant on the palate with a fruit forward notion, backed by firm, grippy tannins, a balanced structure and a refined taste. Discover notes of kirsch, cranberries, figs and oaky, warm baking spices - overall a wine that promises to age remarkable with years to come.

PEAK DRINKING

Best drinking window : 2022 to 2025, will continue aging comfortably till 2027.