



KRSMA ESTATES

Cabernet Sauvignon 2019

This wine is best summarized as 'Liquid Gold' of its weight. Complex yet finely sculpted, the intense ruby red color in the glass holds the promise of being a robust, dark fruit-driven wine. We used different strains of yeast to ferment different plots of grapes and when blended just before bottling, the result is this intensely complex and fruity vintage of Cabernet Sauvignon with a lovely balance of acid and fruit shining through. Impeccably balanced aromas of dark berries against woody notes of the oak coupled with the supple smoothness of tannins speak a story of its own.

GRAPE VARIETY

100% Cabernet Sauvignon

VINEYARD REGION

Hampi Hills, Karnataka

WINEMAKING

The grapes were harvested at 25°C. After being chilled overnight at 14°C, the whole bunch were destemmed and transferred to a combination of open stainless-steel fermenters. Fermentation was complete after approximately 2 weeks at a temperature between 23 and 27 °C after which, it was pressed using a pneumatic press. The wine was then put into a combination of new and previously used barrique French oak barrels, where it underwent malolactic fermentation. After 14 months in the barrel, the wine was ready to be bottled and enjoyed.

CHEMICAL ANALYSIS

Residual Sugar- 0.0 g/L, pH- 3.36, Acidity- 7.6g/L, Alc/Vol. 12.46%

COLOUR

A bright ruby red with a slight variation at the rim

NOSE

Complex aromas of dark berries against woody notes of oak

PALATE

Lovely balance of acid and fruit. Fine well-rounded tannins lend an excellent mouth feel

PEAK DRINKING

Best to drink now but can be cellared for the next 7-10 years