



# KRSMA ESTATES

*Syrah 2016*

The very first vintage of the Syrah from the house of KRSMA Estates. It has created quite the excitement at the vineyard because although it is made from the fruit of young vines, it is a wine of impeccable elegance and quality. Having the raw pluckiness of youth, it is perfectly capable of holding its own and delighting and enlivening the palates of the suave and the discerning.

## 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 the afternoon and evening sunshine. The soil is iron-rich and well-draining. 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

The weather, with temperatures at a steady high of 30°C between forward pruning and harvest, plenty of sunshine and roughly 150mm of rain received over 60 days in that same period, was conducive for plants to develop a healthy canopy with enough foliage to allow for ideal ripening of the grapes. The harvest period itself was dry and cool with a diurnal shift of around 12°C. The fruit was harvested manually, in one batch.

## WINEMAKING

Very soft pressure was used in pressing the grapes following fermentation using commercial yeasts. Regular pump-overs were employed in cap management resulting in heightened colour and tannin extraction. The wine was aged in French oak barrels (50% new) for around 14 months.

## CHEMICAL ANALYSIS

Residual Sugar - 0.5 g/L | pH - 3.49 | Acidity - 6.05 g/L | Alc/Vol - 11.5%

## COLOUR

Dark ruby with a purple core. The colour is very deep indicating the efforts in extraction and speaks of its youth.

## NOSE

A punch of pepper to the nose is felt as soon as the bottle is opened. The aromas from the glass follow suit. On the nose, white pepper is apparent along with aromas of black cherries, currants, Christmas spice mix and plums.

## PALATE

On the palate, ripe tannins lend the wine a luscious and velvety mouthfeel and a dense structure. A supple and unaggressive medium bodied wine with vibrant black fruits, cherries and an unmistakable black pepper note on the finish. Well balanced, structured, with elegance on every sip.

## PEAK DRINKING

Drinking very well now. Can be cellared for 5-6 years.