



# KRSMA ESTATES

*Syrah 2017*

The second vintage of Syrah from KRSMA Estates, this wine is smooth, complex, and intense. It sits comfortably and cheerfully in the range of class and excellence that KRSMA wines strive for.

But once again, as exceptional as this wine is, the vineyard and the magic of its terroir reveal that it can only get better, year on year.

## 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 23°C between forward pruning and harvest, plenty of sunshine and roughly 124mm of rain received over 48 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

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. Punch-downs were preferred to pump-overs in cap management. The wine was aged in French oak barrels (25% new) for around 14 months.

## CHEMICAL ANALYSIS

Residual Sugar - 0 g/L | pH - 3.53 | Acidity - 7.1 g/L | Alc/Vol - 13.2%

## COLOUR

Dark purple core lending towards a brighter ruby outer ring.

## NOSE

While the tell-tale pepper aroma is clearly noticeable, aromas of dark fruits and berries are also easily noted. It is a beautifully intense and complex wine with oaky notes of cocoa and vanilla supplementing the aromas of white pepper, currants and blueberries.

## PALATE

On the palate, the wine is impeccably balanced with bright fruit flavours and a clean acidity that balances the tannins perfectly giving it a fresh and juicy finish and a long length. The tannins are silky soft and give the wine structure and a pleasing mouthfeel. An elegant wine that is both palate and food friendly.

## PEAK DRINKING

Drinking very well now. Can be cellared well till 2024.