



KRSMA ESTATES

Syrah 2018

Being the third vintage of Syrah from KRSMA Estates, the wine is testament to our belief of a vine and wine that is getting better from one year to the next. It tops the Syrahs we have preceded, fit to grace the worthiest tables in the world. The wine speaks of grace and charm, one that moves from being subtly elegant to flavourfully expressive with suave and 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

It was a rather dry growing season with only 95 mm of rainfall received over 40 days between forward pruning and harvest. The climatic conditions were rather steady with not too much difference between low and high temperatures until the final month of ripening where the more familiar 10°C diurnal shift was experienced. Ground water was used to irrigate the vines to compensate for the lack of rainfall. The grapes were harvested manually in one single 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. The cap management was very gentle with only punch-downs used for maceration of the skin into the juice. All the wine was aged in French oak barrels of varying ages. It was aged for 14 months in oak prior to bottling.

CHEMICAL ANALYSIS

Residual Sugar - 0 g/L | pH - 3.60 | Acidity - 6.6 g/L | Alc/Vol - 13.3%

COLOUR

Dark purple core lending towards a vibrant ruby outer ring.

NOSE

The white pepper aroma reveals itself sparingly while allowing fruit notes of black currants, blackberries, and cherries to shine through. Beautifully layered on the nose with undertones of liquorice, cinnamon, vanilla and dried rose petals.

PALATE

On the palate, the wine is impeccably balanced, juicy and succulent with vibrant dark fruit notes, delightful sour cherries and figs. 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.