

CHARDONNAY

Variety: Chardonnay 100%

Vintage: 2023

PRODUCTION INFORMATION

Vineyard: Akluj - Deccan Plateau Region

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, Sandy N-S exposure

Cultivation Technique: VSP — Vertical Shoot Positioning

Plants per Hectare (1Ha = 2.5 acres): 4000

Harvest technique: Hand picked from 8 am - 6 pm

Yield/Ha: 6 tons

FERMENTATION PROTOCOL

Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

WINE ANALYSIS

Alcohol: 12.5 **Acidity:** 6.6 **pH:** 3.3

TASTING NOTES

Straw coloured with light streaks of green. A wine with aromas of orange, lemon along with subtle notes of white flowers. The palette glorifies balance. It reflects the freshness and minerality of the sandy soils it is grown on. A marriage between the sunrays of both the east and west ensures the right ripening of the grape which leads to good acidity. The use of french oak barrels lends to the roundness and buttery finish.

PAIRING NOTES

Goan fish curry, Grilled salmon, Malai paneer curry, Veg au gratin



Vintage 2021

Vintage 2011 Vintage 2011 Vintage 2012 Vintage 2016

Vintage 2018

Silver

