

CABERNET SAUVIGNON

Variety: Cabernet Sauvignon 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: 10 tons

FERMENTATION PROTOCOL

Fermentation: At 22-25° C, in stainless steel tanks for 10-15 days.

Ageing: Aged in stainless steel tanks and final ageing in bottles.

WINE ANALYSIS

Alcohol: 12.5 **Acidity:** 5 **pH:** 3.5

TASTING NOTES

This deep ruby-red hued wine offers distinctive notes of tobacco and plum on the nose. Subtle nuances of black olives, pepper and dark plum. This is coupled with balanced acidity and soft tannins on the palate that come together to make a complex wine. Rocky soils with good exposure to sunlight adds elegant acidity and distinctive complexity.

PAIRING NOTES

Southern railway lamb curry, Shepherd's pie, Mushroom biryani, Mushroom risotto



Vintage 2018

Silver