



CLASSIC SHIRAZ

Variety: Shiraz 70%, Cabernet Franc 30%

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: 14 tons

FERMENTATION PROTOCOL

Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

WINE ANALYSIS

Alcohol: 12 **Acidity:** 5.2 **pH:** 3.2

TASTING NOTES

The ruby red blend consists of notes of black pepper and plum. Subtle hints of earthiness and leather combined with smooth tannins along with a balanced structure.

PAIRING NOTES

Chana Masala, Kheema masala, Eggplant Parmigiana, Thai Beef Stir Fry.

2018
Silver

2019
Silver

