

## CABERNET FRANC SHIRAZ

**Variety:** Cabernet Franc 50%, Shiraz 50%

**Vintage:** 2023

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### 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

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### 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.

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### WINE ANALYSIS

**Alcohol:** 12.5    **Acidity:** 5.1    **pH:** 3.5

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### TASTING NOTES

The wine offers aromas of vanilla, leather and black pepper on the nose. Dark Plum with rounded tannins and a long finish on the palette makes this a luscious wine. The Cabernet Franc grape contributes to the roundness and concentrated aromas of the fruits. Syrah adds the varietal note of leather and black pepper.

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### PAIRING NOTES

Tomato chicken curry, Oven roasted corn fed chicken, Kadai paneer, Vegetable stir fry



Vintage 2016  
**Silver**



Vintage 2018  
**Silver**

