



# KRSMA ESTATES

## *Sauvignon Blanc 2023*

Yet another trademark Sauvignon Blanc from the house of KRSMA. Aged in stainless steel tanks for 6 months on lees, the golden yellow colored sunshine in the bottle is crisp, refreshing, vivacious and well-rounded. The wine is perfectly balanced in acidity and is fruit-forward. Very aromatic and vibrant nose of tropical fruit with a hint of floral notes. The complexity is amplified with every swirl, releasing a bouquet of fruity retro nasal aromas.

Treat your sensorial at any time and on any occasion.

### **GRAPE VARIETY**

100% Sauvignon Blanc

### **VINEYARD REGION**

Hampi Hills, Karnataka

### **WINEMAKING**

The bunches are handpicked and the berries are carefully sorted and pressed very gently to extract the best quality juice and fermented in steel tanks. The wine was aged on lees for 6 months and then filtered and bottled.

### **CHEMICAL ANALYSIS**

Residual Sugar- 0.3 g/L, pH- 3.34, Acidity- 8.8 g/L, Alc./Vol. 13.45%

### **COLOUR**

Golden yellow color with a green hue

### **NOSE**

Lovely fresh and vibrant aromas of tropical fruit with a hint of floral notes. Very aromatic with lots of fresh pineapple, Guava, and citrus notes. Notes of Jack fruit can also be observed when the wine is allowed to open a little bit in the glass.

### **PALATE**

The acidity is deliciously blended with tropical fruit and floral aromas. Crisp and refreshing on the palate and the fruit lingers for a long time after each sip. Notes of pineapple and guava with a hint of jasmine are noted on the palate. There's a clean purity underlying the fruity aroma that refreshes the palate after each sip.

### **PEAK DRINKING**

Ready to drink now. It will be good for another three to four years.