



KRSMA ESTATES

Sauvignon Blanc 2022

This is the closest there is to a zesty and tropical Sauvignon Blanc. A bouquet of fruits aroma almost explodes soon as you take that first sniff. The wine oozes of invigorating lime and sparkling acidity that captives your sensorial. In all, a well-balanced wine with a mouth coating film of fruit and acidity.

GRAPE VARIETY

100% Sauvignon Blanc

VINEYARD REGION

Hampi Hills, Karnataka

WINEMAKING

The grapes were crushed and pressed very gently (a maximum of 1 bar) to extract the best quality juice. It was fermented in steel tanks using commercial yeast. The wine was aged in steel tanks over light and healthy lees for around 4 months, with intermittent batonnage, and then filtered and bottled.

CHEMICAL ANALYSIS

Residual Sugar- 0.4 g/L, pH- 3.32, Acidity- 10 g/L, Alc/Vol. 13.46%

COLOUR

A pale straw-coloured wine with a touch of gold to the hue

NOSE

Lovely tropical nose with some gooseberry and cut grass aromas in the background

PALATE

Crisp, well-balanced acidity with a tinge of fruit sweetness that carries on to a lingering finish. The refreshing acidity allows for the flavours to be tasted long after the sip has been swallowed.

PEAK DRINKING

Best drunk now. It might be good for another year or two but recommend drinking it now.