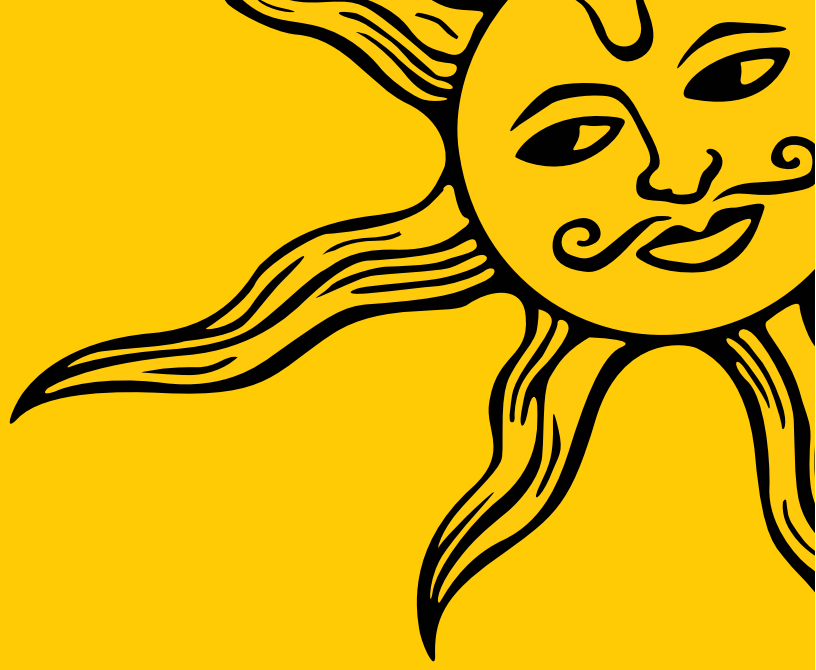


SULA

VINEYARDS





PROUDLY INDIAN

In 1999, Rajeev Samant, the CEO and Founder, recognized the immense potential the region of Nashik in India holds for cultivating grapes. He then decided to start Sula Vineyards with the goal of making quality wine in India, with the help of an eminent California winemaker, Kerry Damskey.

The unique climate of Nashik helps in growing different grape varieties, each with its distinct personality. Our product selection strives to offer something for everyone, and every celebration. Sula is proud to have built a culture of wine drinking in India and has been the #1 international trailblazer in Indian wines.

Everything we do at Sula is guided by core values that aim at preserving and enhancing the art of winemaking. Rajeev Samant laid a strong foundation for Sula's commitment to sustainability and remaining an equitable organization, and we strive to carry on the legacy and philosophy.



FOUNDER

.....

Rajeev Samant has always been a visionary. After returning home from the US, he saw great potential in making wine in Nashik district of Maharashtra. This incredible foresight led him to pave the foundation of Sula Vineyards.

Along with his friend Kerry (our master winemaker), Rajeev turned this simple land into a beautiful vineyard, vine by vine, stone by stone. His passion for Indian winemaking, coupled with his commitment to keeping the process local and sustainable, has taken Sula to new heights.



MASTER WINEMAKER

- KERRY DAMSKEY -

.....

Kerry Damskey, aka the “Indiana Jones of wine”, is a reputed Californian winemaker and well-known consultant. Under his tutelage, our team has developed new and improved techniques suited to Indian winemaking processes. His deep knowledge allowed him to give the wines from the Indian terrain a distinctive face, smell, taste and personality.

Supported by a talented team of winemakers, Kerry continues to perfect Sula’s wines to bring you an unforgettable experience every time.



CHIEF WINEMAKER

- KARAN VASANI -

.....

Karan Vasani started his career as an Assistant Winemaker in October 2013. Apart from his Graduate Diploma in Viticulture and Oenology from Lincoln University, New Zealand, Karan has travelled extensively to study different terrains.

He leads the winemaking team at Sula Vineyards in Maharashtra and supervises each process - from grape harvesting to final bottling. Working closely with the viticulture team, Karan ensures we grow only the highest quality grapes for a superior final product.



BRAND AMBASSADOR

- GREGOIRE VERDIN -

.....

Gregoire is Sula's Brand Ambassador and the Head of Tastings & Trainings. A native of Burgundy, France, he studied business law at the prestigious University of La Sorbonne, Paris. His experience as a grape-picker and cellar hand in French vineyards, added to his passion for winemaking.

Gregoire represents Sula at national and international events and works closely with the marketing, sales, and winemaking teams. His personal mission is to offer everyone the chance to taste Sula's fine collection of domestic and imported wines.



PHILOSOPHY

.....

Our wines have a clear conscience!

At Sula, we make sure that every decision we make respects our values, alongside our objectives. Making great wine is our passion and our goal, but we make sure to put the environment's wellbeing before anything else.

Each extra step taken towards creating a sustainable final product is worth it.



SUSTAINABILITY



The region of Nashik experiences an extremely dry period, and a critical monsoon season each year. During the critical monsoon period, we harvest up to 90% of the water we use in the year. We reuse treated water to cut down on our carbon footprint and have installed drip irrigation, which helps us reduce water consumption by approx. 40%. Apart from this, we also use solar energy immensely.

As a socially equitable company, we respect human right and don't employ any form of child labour in our operations.



More than 60% of our power comes from solar



99% of our packaging is recyclable



We recycle almost 40 million litres of water per year



We adhere & respect all human rights

RĀSĀ

The RĀSĀ concept for wines has been created with the idea to produce, through artisan winemaking and very selective viticultural triage, the best red wines India had ever seen.



RĀSĀ CABERNET SAUVIGNON

GRAPE VARIETAL

100% Cabernet Sauvignon

FLAVOURS







Black fruits (blackcurrant, blackberries), olive, vanilla.

SUGGESTED PAIRING

Seekh kebabs, Kadai paneer, Arrabiata pasta, Rogan Josh.

WINE HIGHLIGHTS

- One of India's best red wine!
Aged for 14 to 16 months in French oak barrels.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



RĀSĀ SYRAH

GRAPE VARIETAL

95% Syrah, 5% Viognier.

FLAVOURS







Dark and red berries, vanilla, mocha, spices.

SUGGESTED PAIRING

Red curry, Nalli nihari, chicken / paneer tandoori tikka.

WINE HIGHLIGHTS

- Carefully selected grapes from our best vineyards, maturation in French oak barrel for 12 to 14 months

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



RĀSĀ ZINFANDEL

GRAPE VARIETAL

100 % Zinfandel

SUGGESTED PAIRING







Rich pasta (such as Bolognese),
pork stew, meatballs,
paneer makhani.

FLAVOURS

Plum, blueberry, raspberry, cinnamon.

WINE HIGHLIGHTS

- Aged for 4 months in American oak barrels.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

THE SOURCE

With 'The Source' wine portfolio, Sula has focused on select vineyard sites, crafting memorable and tasty Sauvignon Blanc and Grenache Rosé. Wines made for 'The Source' are made with craftsmanship in mind. The Sauvignon Blanc is aged in French Oak barrels for an accent of depth, texture and elegance. The Grenache Rosé is modeled by the best Southern Rhône Rosés; dry, bright and just a touch of salmon color.



THE SOURCE GRENACHE ROSÉ

GRAPE VARIETAL

100% Grenache.

SUGGESTED PAIRING







Grilled fish, falafels, salads,
BBQ, samosa chaat.

FLAVOURS

Citrus, tropical fruits and white peach.

WINE HIGHLIGHTS

- A bright acidity and an elegant finish.
- Best in show at India Wine Awards 2019.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



THE SOURCE SAUVIGNON BLANC RESERVE

GRAPE VARIETAL

100% Sauvignon Blanc.

SUGGESTED PAIRING







Aromatic salads, sushi, steamed fish, asparagus, lehsuni palak.

FLAVOURS

Full of tropical and green fruits.

WINE HIGHLIGHTS

- Partially barrel-fermented, partially aged in French oak barrels.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



THE SOURCE CABERNET SAUVIGNON

GRAPE VARIETAL

100% Cabernet Sauvignon,

SUGGESTED PAIRING







laal maas, lasagna,
Szechuan chili chicken, kadai paneer.

FLAVOURS

Cherry, Blackberry, Plum, Chocolate.

WINE HIGHLIGHTS

- Partially aged in premium French oak barrel, to bring a charming complexity, while staying fruit-forward and easy. Really classy!

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

DINDORI RESERVE

Sula's Dindori Reserve highlights our winemakers and their endeavors, using their winemaking skills and tools as artisans with Shiraz, Viognier and most recently Chardonnay.



DINDORI RESERVE VIOGNIER

GRAPE VARIETAL

100% Viognier.

SUGGESTED PAIRING







Creamy curries, tagines, rich shellfish dishes, root vegetables, Goan Xacuti.

FLAVOURS

Apricot, peach, lychee.

WINE HIGHLIGHTS

- Intense and textured; a beautiful New World-style Viognier.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



DINDORI RESERVE CHARDONNAY

GRAPE VARIETAL

100% Chardonnay.

FLAVOURS







Honey, lemon, tropical fruit, vanilla.

SUGGESTED PAIRING

Butter garlic prawns, butter chicken, mustard fish, white sauce pasta.

WINE HIGHLIGHTS

- Partially barrel fermented, partially aged in French oak; creamy texture.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



DINDORI RESERVE SHIRAZ

GRAPE VARIETAL

85% Shiraz, 15% Cabernet Sauvignon.

FLAVOURS







Smoky aromas, vanilla, cherry, red fruit with hints of spices.

SUGGESTED PAIRING

Laal Maas, chicken green curry, chargrilled & barbecued meats, pizza.

WINE HIGHLIGHTS

- Aged for 10 to 12 months in American oak barrels.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>

KĀDU

KĀDU: The first Indian wine for a cause,
preserving the wildlife of India.

We partnered with Sanctuary Nature
Foundation, a non profit organization
designed to empower and support
grassroot conservationists across India.



KĀDU CHENIN BLANC

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING







Seafood appetizers, prawn curry, salad, Gujarati thali, vegetable quiche.

FLAVOURS

Aromas of peach & ripe tropical fruit.

WINE HIGHLIGHTS

- India's first wildlife wine devoted to the cause of "saving tigers".

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



KĀDU CABERNET SHIRAZ

GRAPE VARIETAL

60% Cabernet Sauvignon, 40% Shiraz.

SUGGESTED PAIRING







Barbecue meats, medium spicy curries like chicken tikka masala, rajma masala, mutton roganjosh.

FLAVOURS

Red berries, chocolate & tobacco with hints of pepper.

WINE HIGHLIGHTS

- India's first wildlife wine devoted to the cause of "saving tigers".

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



KĀDU SHIRAZ ROSÉ

GRAPE VARIETAL

100% Shiraz

SUGGESTED PAIRING







Salad, biryani,
Indian pakoras,
chicken/ paneer chili.

FLAVOURS

Strawberry with aromas of peaches
and white pepper

WINE HIGHLIGHTS

- India's first wildlife wine devoted to the cause of "saving tigers"
- Light, refreshing and value for money

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>

SULA CLASSICS

Sula is widely respected as an innovator and leader in India's wine industry; the wines that we produce continue to delight our customers. We strive to bring the best wines to your table by exploring new techniques and constantly growing our product offerings.



BRUT TROPICALE

GRAPE VARIETAL

60% Chenin Blanc, 40% Shiraz, Viognier.

SUGGESTED PAIRING







Aperitif, salads, fried seafood appetizers, anda masala, white sauce pasta.

FLAVOURS

Aromas of peach and passion fruit with hints of guava at the finish.

WINE HIGHLIGHTS

- Special edition sparkling rosé.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA BRUT

GRAPE VARIETAL

Up to 80% Chenin Blanc,
20% Riesling & Viognier.

SUGGESTED PAIRING







Salad, French fries,
Smoked salmon, fried chicken,
Indian pakoras,
Hara bhara kebab.

FLAVOURS

Aromas of apples & pears.

WINE HIGHLIGHTS

- Light Sparkling Fruity Wine.
- Perfect for everyday celebrations.
- Perfect with a range of food from appetizers to mains.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SPARKLING SHIRAZ

GRAPE VARIETAL

100% Shiraz.

FLAVOURS







Pomegranate, dark berries, spices, smoke.

SUGGESTED PAIRING

Dark chocolate dessert, chili chicken, dabeli, mutton rahra.

WINE HIGHLIGHTS

- Prosecco method for a fruit-forward wine!

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SULA SECO

GRAPE VARIETAL

100% Chenin Blanc.

FLAVOURS







Hints of ripe fruit, melon & passion fruit on the palate and a citrusy, lingering finish.

SUGGESTED PAIRING

Aperitifs, frittata, South Asian curries (yellow curry), Indian pakoras.

WINE HIGHLIGHTS

- Light Sparkling Fruity Wine.
- Ideal for sparkling wine cocktails.
- Perfect for everyday celebrations.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SECO ROSÉ

GRAPE VARIETAL

95% Chenin Blanc, 5% Shiraz.

FLAVOURS







A nose full of nectarine, watermelon and soft white fruit.

SUGGESTED PAIRING

Indian pakoras, fish fingers, crispy fried chicken, honey chilli potato.

WINE HIGHLIGHTS

- Won India Wine Consumers Award 2014.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



ZINFANDEL ROSÉ

GRAPE VARIETAL

100% Zinfandel.

FLAVOURS







Intense notes of citrus, cranberry & ripe fruit.

SUGGESTED PAIRING

Salad,
Chinese appetizers,
Indian pakoras,
chicken/ paneer chili.

WINE HIGHLIGHTS

- India's first ever Zinfandel Rose.
- Light, refreshing wine with a great mouthfeel.
- Perfect for Indian Summers.
- Value for money.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SAUVIGNON BLANC

GRAPE VARIETAL

100% Sauvignon Blanc.

SUGGESTED PAIRING







Caesar salad,
asparagus, paneer tikka,
hara bhara kebab.

FLAVOURS

Green apple, guava, bell peppers.

WINE HIGHLIGHTS

- India's first ever Sauvignon Blanc.
- A New Zealand style Sauvignon Blanc with refreshing acidity.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



CHENIN BLANC

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING







Salad, Gujarati thali, vegetable quiche, rawa fried fish.

FLAVOURS

Ripe tropical fruit and hints of honey.

WINE HIGHLIGHTS

- India's Best Selling White Wine.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



CHENIN BLANC RESERVE

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING







Fish curry, paneer tikka, spinach ricotta ravioli, chicken hariyali, pesto pasta.

FLAVOURS

Concentrated tropical fruit & honey.

WINE HIGHLIGHTS

- 12-15% of the blend is aged in French oak barrels to give the wine its distinct texture and complexity.
- Won a Gold Medal at the 2019 India Wine Awards.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



RIESLING

GRAPE VARIETAL

100% Riesling.

SUGGESTED PAIRING







Chinese appetizers like spring rolls, salads, sushi, chili chicken, tandoori chicken.

FLAVOURS

Lemon, grapefruit & honey.

WINE HIGHLIGHTS

- India's first ever Riesling.
- Light refreshing Kabinett style.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



LATE HARVEST CHENIN BLANC

GRAPE VARIETAL

100% Chenin Blanc.

FLAVOURS







Rich aromas of apricot, mango, raisins with luscious acidity.

SUGGESTED PAIRING

Cheese cake, panna cotta, qubani-ka-meetha, gulab jamun, blue cheese.

WINE HIGHLIGHTS

- India's first still dessert wine.
- India's first ever Late Harvest Chenin Blanc! Indian consumer choice award winning.
- Sweet wine.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



SHIRAZ CABERNET

GRAPE VARIETAL

70% Shiraz, 30% Cabernet Sauvignon.

SUGGESTED PAIRING







Barbecued meats, medium spicy curries like chicken tikka masala, rajma masala, mutton roganjosh.

FLAVOURS

Blackberry, black plum, ripe cherry, olives, pepper, mocha with hints of spices.

WINE HIGHLIGHTS

- India's best-selling red wine!

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



ZINFANDEL

GRAPE VARIETAL

100% Zinfandel.

FLAVOURS







Aromas of red berries, blackberries, plums & hints of cinnamon.

SUGGESTED PAIRING

Curries, cold cuts, spicy noodles, teriyaki.

WINE HIGHLIGHTS

- India's first Zinfandel.
- Silver medal winner at the 2018 India Wine Awards.
- 15% of the blend is aged in American oak barrels to add complexity to the wine.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SATORI

GRAPE VARIETAL

80% Tempranillo, 20% Zinfandel.

SUGGESTED PAIRING







Buffalo steak, nachos with spicy salsa, paneer tikka masala, vegetable tagine.

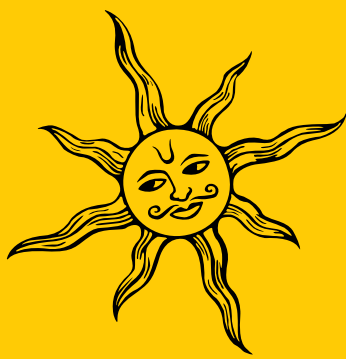
FLAVOURS

Ripe cherries, plums, red and black berries with hints of spice.

WINE HIGHLIGHTS

- Beautifully painted label depicting "Satori" – A Zen term for enlightenment.
- Pairs beautifully with most Indian cuisine.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA
VINEYARDS

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