

Chardonnay

Light
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Shiraz

Colour: Deep red
Nose: Dark fruit, spice and dark chocolate
Taste: Full-bodied and tannic
Pair it with: North Indian, gravy-based dishes

Cabernet Sauvignon

Colour: Deep purple
Nose: Cigar box and vanilla from oak
Taste: Full-bodied, tannic with notes of black currant, green capsicum
Pair it with: Tandoor-based dishes

Tempranillo

Colour: Medium red
Nose: Sour cherries, oak, tobacco and leather
Taste: Cherry and plum
Pair it with: Artisanal Indian cheese

— By Nikhil Agarwal, sommelier and director, All Things Nice

LA RESERVE CABERNET SAUVIGNON

By Sula Vineyards
This wine combines acidity with sour and spices of raspberries, whilst the texture is polished with silky tannins.



LA RESERVE (NANDI HILLS)

By Grover Zampa
"It is a wine we can enjoy in London too, even in Gordon's Wine Bar, the oldest wine bar just off the Thames. It combines ripe fruits of dark berries with spices."



BRUT NV

By Chandon India
"It's soft and gentle, with yeasty and doughy tones, whilst retaining a refreshing acidity. It's great to see one of the big names from Champagne has started its domestic production."



ROSÉ CABERNET SAUVIGNON

By Vallonné Vineyards
"This rosé wine is crisply fresh, with raspberry and cherry tones, a touch herbaceous, nicely lean and elegant."



ART COLLECTION SAUVIGNON BLANC

By Grover Zampa
"This is not an expensive wine. I love it for its balance between gooseberries and limestone minerality."



— By Peter Cszmadia-Honigh, wine expert and author, The Wines of India

QUICK TIPS

Drink the reds from a good quality glass that has a large belly to expose more wine to air allowing it to breathe.

For whites use wine glasses that taper inwards slightly at the mouth of the glass. This will direct all the delicate aromas to your nose and mouth.

FAKE IT LIKE YOU KNOW IT



THE ART OF HOLDING A WINE GLASS: Make sure to hold the glass by its stem. To swirl, rotate at the wrist.

FOUR S'S OF DRINKING WINE

See: Observe the colour of the wine. If older, a white wine will be darker and a red will be lighter.



Swirl: Swirl the wine while holding either the stem or the base of the glass. It helps unlock the aroma.



Smell: Look for citrusy or tropical notes in white wine. In reds, look for berry or plum scents.



Sip: The moment of truth, honestly the only thing to consider is whether you liked the taste and how the wine felt on your palette.



— By Stienna Gomes, sommelier, Sula Vineyards

VINE VILLAGE

Bookings required.
for five wines, ₹350 for seven wines
vinevillage.com

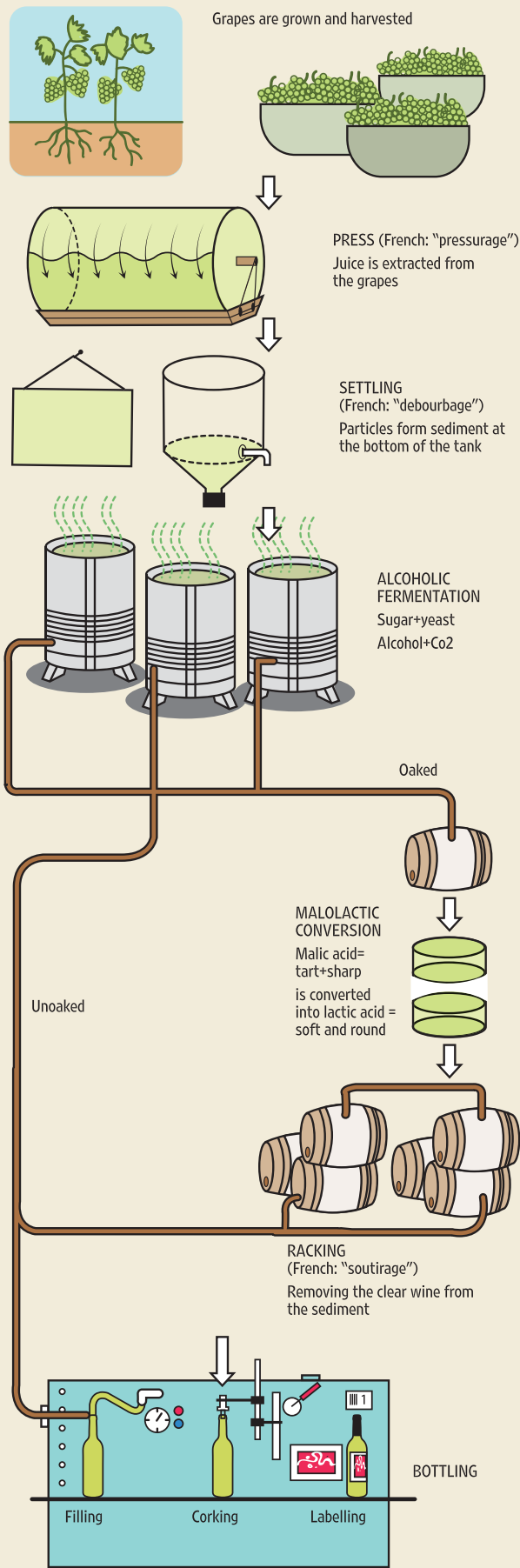
FOUR SEASONS VINEYARD

Situated in Baramati, the winery boasts of a swimming pool and spa.
Visit: fourseasonsvineyards.com

YORK WINERY

Guided tours all seven days a week.
Visit: yorkwinery.com

PROCESS FOR MAKING WHITE WINE



ENJOY



COVER CREDITS
PHOTO: AALOK SONI/HT
LOCATION: SULA VINEYARDS, NASHIK (SULAVINES.COM)
MODELS: SASHA MERCHANT AND RAVI AWANA/TOABH MANAGEMENT (TOABH.COM)
HAIR AND STYLING (MALE MODEL): MOHAMMAD SHOAB SHAIKH, BARBER: TRUEFIT & HILL, KHAR (TRUEFITANDHILL.IN)
CLOTHES (ON AWANA): PRATHAM & GYANESH

COVER STORY IMAGE: ISTOCK
ILLUSTRATION: WINEFOLLY.COM