



10 best Indian wine bottles to buy right now



Over the last few decades, the Indian wine landscape has exploded. What started out as a couple of vineyards, has expanded to over a dozen players. These homegrown wine brands have increased their portfolios and are offering more varieties of wines at affordable prices. This has led to the youth of India, especially in tier-two and tier-three cities to favour Indian wines over international ones. If you're looking to add a few bottles of Indian wines to your home bar, we suggest you go with these bottles.

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Sparkling wine:

1. Chandon Brut Limited Edition Gift Box

Chandon India, launched in 2013 in Nashik, produces world-class, premium quality sparkling wine. Chandon Brut makes it to our list for its bright fruity notes and robust, creamy finish. Furthermore, with the aim to create awareness and revive a culturally inspired art form of the Warli Tribe, Chandon India in collaboration with Raah Foundation has introduced a Limited Edition Gift Box designed by a local Warli artist. On every purchase, part of the proceeds will be donated to a program designed by the Raah Foundation to help upskill five women in Warli art. This Limited Edition Gift Box makes for an excellent gift. Rs 1,650



2. Sula Brut Tropicale

Founded in 1999 in Nashik, Sula Vineyards has established itself as a pioneer in the Indian wine industry. Their Sula Brut Tropicale is an elegant sparkling rosé wine, composed of tropical notes. This special edition sparkling rosé features aromas of peach and passion fruit with hints of guava and red berries at the finish. It is herbaceous, crisp and dry on the palate, and pairs well with salads, fried seafood appetizers, and white sauce pastas. We also love this bottle's vibrant and colourful exterior, which makes it perfect for special occasions.

Price: Rs 1,250



Red Wine

3. Chêne Grande Reserve by Grover Zampa

With vineyards in Nandi Hills in Karnataka and the Nashik Valley in Maharashtra, Grover Zampa offers a wide selection of wines that are at par with international ones. Exhibiting a deep and intense ruby colour, the Chêne Grande Reserve has ripe fruit aromas, which is complemented by hints of spices and nuances of vanilla and cinnamon on the palate. This award-winning red wine is a blend of Tempranillo and Shiraz and is aged for at least 15 months in French oak barrels. It pairs best with grilled meats and vegetables, rice dishes and pastas. **"The Chêne Grande Reserve won the 'Best in Show' award at the India Wine Awards in 2019 and it never failed to impress the judges at the blind tastings!" says Sonal Holland, Master of Wine.**

Price: Rs 2,100



4. KRSMA Estates Cabernet Sauvignon 2017

Situated in the Hampi Hills of Karnataka, KRSMA Estates is renowned for its Cabernet Sauvignon. The 2017 vintage of this wine is less full-bodied and more approachable than its predecessors. This smooth, fruity, and indulgent wine has captivating notes of red cherries, pomegranates and blackberries with a slightly savory finish. Featuring well-balanced and expressive, juicy tannins, this red wine is aged for at least 14 months in French oak barrels. Moreover, while it will drink well now, it can be cellared for up to 8 years. This Cabernet Sauvignon best complements barbecued meats, meat pies and roasted vegetables. **"The KRSMA Estates Cabernet Sauvignon is truly a noteworthy red wine from India, which showcases the classic expression of a well made Cabernet Sauvignon, the king of red wine grapes!"** says Holland.

Price: 2,500



5. Sula Vineyards Shiraz Cabernet 2019

One of India's best-selling red wines, Sula Shiraz Cabernet 2019 is silky and earthy. Comprising 70% Shiraz and 30% Cabernet Sauvignon, this wine has notes of blackberries, black plums, ripe cherries, pepper, mocha and a hint of spices. A super food-friendly wine, Sula Shiraz Cabernet 2019 pairs well with barbecued meats and Indian dishes such as Chicken Tikka Masala, Rajma Masala and Mutton Rogan Josh. Rs 900



White Wine

6. J'NOON White by Fratelli Vineyards

From the Sholapur region in Maharashtra, Fratelli Vineyards is the largest privately owned, single estate vineyard in India. The J'NOON range of red, white and sparkling wines has been created in partnership with The Boisset Collection (France's third largest wine conglomerate). The J'NOON White is aged for at least 12 months in French oak barrels and stainless steel tanks. This rich wine exhibits a combination of green apple, white pear and stone fruit flavours of Chardonnay and lime, lemongrass, white pepper, jasmine and herbaceous fruit notes of Sauvignon Blanc. It pairs well with Indian curries and seafood. "The J'NOON White by Fratelli Vineyards is a unique blend of Chardonnay and Sauvignon Blanc. It has ambition in structure and boldness on the palate," says Holland.

Price: Rs 2,500

7. Charosa Selection Sauvignon Blanc

Another Nashik vineyard's wine makes it to our list for its intense tropical flavours and grassy mineral freshness. Launched in 2013, this bright, straw-yellow hued white wine is a crowd favourite. We love that the Charosa Selection Sauvignon Blanc is well balanced and delicate! It best complements salads or light seafood dishes.

Price: Rs 910

Rosé

8. The Source Grenache Rosé by Sula Vineyards

Currently one of India's best rosé wines, The Source Grenache Rosé is lively, peachy and luxuriant without being too sweet. Made from 100% Grenache grapes, this coral-hued rosé has a bright acidity and an elegant finish. This vibrant rosé is perfect for a weekend brunch with friends under the sun! "The Source Grenache Rosé is rapidly winning consumer hearts with its succulent, juicy fruit flavours and vivacious mouthfeel," says Holland.

Price: Rs 1,050



9. Rosé by Vallonné Vineyards

This boutique vineyard's rosé wine is extremely versatile showcasing notes of cherry, plum, melons and berries. The Vallonné Vineyards' Rosé with its crisp acidity is ideal for the daytime. It pairs well with cheeses, light aperitifs, mildly flavoured pastas, seafood, light curries and rice dishes. This wine has maintained consistent popularity amongst wine aficionados.

Price: Rs 1,700

Dessert Wine

10. Strawberry Wine by Rhythm Winery

Established in 2012 in the outskirts of Pune, Rhythm Winery offers fruit wines made using locally sourced fruits such as mangoes, strawberries, pineapples and more. Their semi-sweet Strawberry Wine is a blend of fermented strawberry juice and grapes. It is the ideal light-bodied dessert wine and is best served chilled. This wine pairs especially well with desserts such as pound cakes and milk chocolates. Rs 620 for 750 ml



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