Master Selection,
Akluj Sangiovese/Cabernet Franc/Shiraz 2017
Akluj, Mahārāshtra, India

PRODUCER

This is a joint venture between Piero Masi, a Tuscan winemaker we first came across in the mid-1980s when he worked for Paolo De Marchi at Isole e Olena, and late wine writer, producer and innovator Steven Spurrier, who founded the Wine Society of India on one of his frequent visits. They met through Kapil and Gaurav Sekhri, whose winery, Fratelli Vineyards, is based in Akluj (Mahārāshta), on the right bank of the Nira River about 170 kilometres south of Pune.

VINEYARDS

First planted in 2008 with cuttings imported from Europe, the winery has around 95 hectares of vineyards over three sites in Akluj. The soils are generally poor with no clay which reduces vigour, a key factor in managing disease in what is a sub-tropical climate. Yields are half what is usually achieved in India, allowing full ripening before the monsoons arrive. Altitude also plays its part with vineyards up to 650 metres above sea level resulting in cool nights, ensuring the grapes retain freshness.

VINTAGE

Following an unusually cold December and January, the 2017 harvest commenced later than for previous vintages. The Sangiovese and Shiraz grapes were picked during the first week of February with the Cabernet Franc the last to be harvested, from the 10th to 17th of February.

VINIFICATION

All three varietals were handpicked and processed separately, with fermentation in stainless steel at temperatures of 25°C - 28°C with daily pump-overs and 10 days maceration. All varietals went through malolactic fermentation and ageing in stainless steel tank prior to being blended at the agreed ratio and bottled.

TASTING NOTES

Bright red fruit on the nose with hints of sweet spice which follow through onto the palate which has ripe tannins and a long savoury finish.

Grape Varieties	60% Sangiovese
	20% Shiraz
	20% Cabernet Franc
Winemaker	Piero Masi
Closure	Screwcap
ABV	12.5%
Acidity	5.9g/L
Wine pH	3.35
Bottle Sizes	75cl