

Chardonnay

The chameleon white grape, which takes on different expressions in different regions and different styles of winemaking. From light, fruity and elegant to big, buttery and oaked. Serve chilled at 8-10 degrees.

Jacob's Creek Chardonnay 2013, Australia

Made by one of Australia's largest winemaking companies, Jacob's Creek is currently the largest selling imported white wine in India. Pale greenish yellow, with a light nose containing floral and citrus notes and a touch of peach, the wine is light to medium bodied with a short to medium finish. A hint of oak. An easy wine to drink, and good to serve as an aperitif at a cocktail party or brunch, or with light white meat and vegetables. A good value buy.
12.75% alcohol. ₹ 1000 in Bangalore, ₹ 1100 in Mumbai.

Verdict : "Consistent. One can rarely go wrong with this wine. Good pick for party drinking."



Fratelli Chardonnay 2013, India

Pale gold with green apple, citrus and melon on the nose along with a touch of the floral. On the palate, mineral notes with a touch of oak, which adds to the smoothness. Develops honey notes as it opens up. A wine of medium plus acidity, body and a medium finish. Ready to drink now. Keep chilled, drink chilled.
13.5% alcohol. Rs 791 in Bangalore, ₹ 695 in Mumbai ₹ 780 in Delhi.

Verdict: "Enjoyable as an aperitif. A revelation with a cold seafood platter or lightly pickled fish. Good value. Drink chilled."



Two Oceans Chardonnay 2013, South Africa

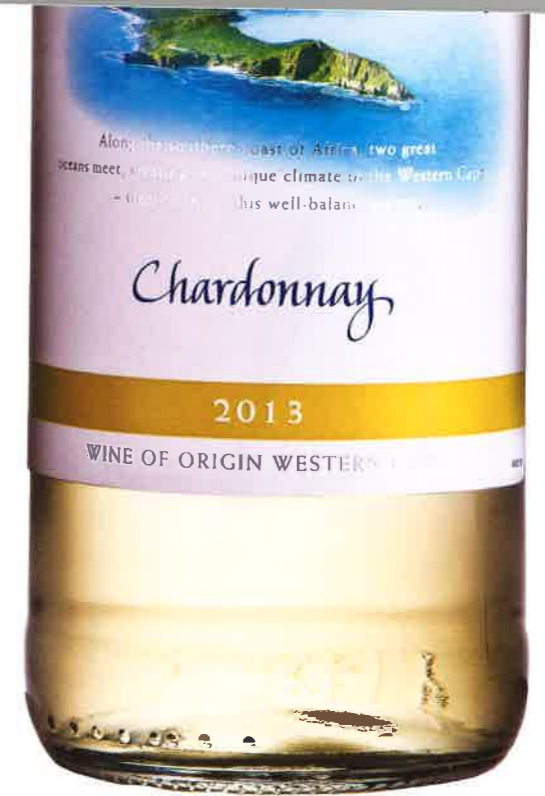
Pale straw yellow, with very light and fresh citrus, green apple and floral notes, this wine has a light to medium body and a medium finish. The palate belies the 13.5% alcohol it contains. A light touch of oak adds suppleness and smoothness. This wine works well as an aperitif, or with light salads, poultry and seafood.
13.5% alcohol. ₹ 1086 in Bangalore, ₹ 1395 in Mumbai and ₹ 1190 in Delhi.

Verdict : "Light and young, good as an aperitif. Overall, a pleasant surprise. Good value buy, easy drinking, young wine."

Château Los Boldos Cuvée Tradition Chardonnay 2012 Chile

Pale yellow with marked citrus and limestone on the nose, distinctly mineral notes on the palate. No surprises, as the winemaker is from Burgundy, Stephane Geneste. Light and dry on the palate, with a medium finish. This wine tastes its best when served at 8-10 degrees. A food wine, good with salads and light seafood dishes.
13.5% alcohol. ₹ 1394 in Bangalore, ₹ 1795 in Mumbai, ₹ 1910 in Delhi.

Verdict : "If you like a Chardonnay with a difference, you may like this one. Drink chilled."



KRSMA Chardonnay 2013, India

Pale golden yellow, with delicate floral aromas and notes of peach, gooseberry and passion fruit. Fruity, fragrant bouquet and fresh mouth feel, which lingers, developing honey notes as it opens up. Crisp, medium intensity, medium plus finish. Interesting label and bottle design, a wine with an international feel.
13% alcohol. ₹ 1000 in Bangalore.

Verdict : The tasting table's favourite white. "The surprise package. Delicate aromas linger."



Shiraz / Syrah

A classic grape that is intense, dark and spicy, with rich fruit flavours. Very popular in Australia and other New World countries, as well as the south of France. Can be medium bodied or intensely powerful to taste.

Sula Rasa Shiraz 2011, India

Award-winning limited edition wine by Sula, India's largest producer. Only 1700 cases of this wine were produced. Deep ruby with toffee, liquorice and plum on the palate, good acidity and medium plus tannins. Decent finish. Bold, full mouth feel due to 14% alcohol. Serve slightly chilled, preferably after decanting. Drink with steak and lamb.

₹ 1350 in Mumbai, ₹ 1150 in Delhi, ₹ 1395 in Bangalore.

Verdict : "Big, powerful. Searching for varietal characteristics."

Oxford Landing Shiraz 2011, Australia

Palest of the reds tasted. Bright ruby, with black cherries and plums on the nose, more dark fruit and decent tannins on the palate, with a medium to light body and finish. Subtle oak. Lacking a very distinct Shiraz character, but an easy, pleasant quaff. 13% alcohol. ₹ 1445 in Bangalore, ₹ 1912 in Mumbai.

Verdict : "Can be drunk with food or even by itself."



This tasting table was held at Citrus, the spanking-new all-day dining restaurant at The Leela Palace, Bangalore. Representing the hotel were Jimmy Kuruvila, EAM – Food & Beverage and Executive Chef Adrian Mellor. *Tasting panel* (l to r): Jay Bhow, Kripal Amanna, Jimmy Kuruvila, Ruma Singh (seated), Adrian Mellor and Natarajan Viswanathan



Four Seasons Barrique Reserve Shiraz 2009, India

The deep reddish-brown Shiraz has developed and is at its peak now. Big aromas of smoke and spice on the nose, pronounced notes of caramel, toffee, caramel and dry fruit on the palate. Bigger tannins than the other reds, and a medium plus finish.

12.5% alcohol. ₹ 860 in Bangalore, ₹ 830 in Delhi, ₹ 810 in Mumbai.

Verdict : "A food wine more than an aperitif one. Drink with red meats, hearty chicken and pasta dishes."

Laroche Syrah 2012, France

From the well-known Laroche portfolio from France, this wine is made in their gleaming, modern winery in the south of France. An Old World wine made in New World style: down to the bottle design. Deep ruby, typical varietal notes of pepper, spice, blackberries and plum. Medium-bodied with silky tannins. A very clean, approachable wine, with smooth tannins, good balance, acidity and medium plus finish.

13.5% alcohol. ₹ 1504 in Bangalore, ₹ 1900 in Mumbai.

Verdict : "A great example of Syrah to start learning with. All the best characteristics of the grape right here. Very easy to drink."



Columbia Crest Shiraz 2009 Washington State USA

Deep ruby, spice on the nose with mild pepper, ripe red berries, cherries and plums. A fruity wine, with good balance, smooth tannins and a hint of oak, leading to a lingering finish. Easy to drink and very good value for the price. Drink with red meats, game and stews. Well-balanced wine, medium plus finish.

13.5% alcohol. ₹ 1525 in Bangalore, ₹ 2086 in Mumbai.

Verdict : "A text book Shiraz, easy to drink and very satisfying."