Ravi Viswanathan: The man behind India's new wine story

The Singapore-based wine investor is amping things up with big plans for Grover Zampa Vineyards including a new winery, a wine spa and a premium import portfolio that is open for pre-orders

Ruma Singh

Grover Zampa Vineyards, in the outskirts of Bengaluru's Doddaballapur, is a hive of activity. Workers ar busy with a massive overhaul of the winery and the construction of the swish new La Reserve Lounge. In the office, its director (and VisVires Capital's) Ravi Viswanathan is tasting cheese with the concentration only a Frenchman can bring to such a task — the Singaporeresident is a French citizen. I am here to discuss his latest acquisitions at the

world-renowned centuries-old wine auction Burgundy's Hospice de Beaune, which famously sells the best of Burgundies annually to raise funds for charity. V is wanathan has picked up three barrels of wine, a historic first big-ticket buy by an Indian wine producer. But this is just one part of his ambitious plans for Grove r

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The reclusive Viswanathan, 56, who was a low-key investor in Grover Zampa in 2012, during its merger with Vallée de Vin, has taken centrestage with a recent additional investment of ₹60 crore — becoming the major shareholder in the hitherto family-run wine business This change will turn India's second largest wine pr ducer (after Sula Vineyards, in which he had a stake that he subsequently sold) into a multi-brand, profe ssionally-managed wine company with a wide-ranging portfolio

Each existing brand will retain its exclusive identity and have dedicated winemaking teams — the Grover Zampa premium range will stay true to its French-style profile, while the newly-acquired Charosa Vinevards in Nashik will focus on New World-style varietals. In addition, another recent acquisition, Karnataka's Myra V nevards, will be re-branded to make ready-to-drink wine spritzers and carbonated wines in cans to appeal to early drinkers. Viswanathan is also in advanced talks to acquire a winery in Maharashtra's Baramati region

to fuel his wine tourism aspirations, which includes wine spa along the lines of Bordeaux's Caudalie.

That's not all. The old Grover winery at Doddaballapur near the Bengaluru airport, a nostalgia-laden landmark for Indian wine lovers, is being converted into a high-end wine tourism project that includes a lounge restaurants and sales outlets, while the main focus will shift to the 60-acre winery in Nandi Hills, a short drive away. This will mark the beginning of a brand new saga for Indian wine, upping the competition for customer attention and brand loyalty.

New winery

Viswanathan opens his laptop to show me the plans for the eco-friendly winery in Nandi Hills, scheduled to be operational in 2021. It is impressive: solar-powered , it will have a sweeping curved roof, state-of-the-art winemaking equipment, effluent treatment plants and recycling apparatus, besides a production capacity of four million litres. Winemaking will see no cost or technology spared: concrete 'egg' tanks will be used to enhance fermentation and will replace the current stainless steel tanks. Less intervention and gentler winemaking processes, including a gravity-flow design, will boost overall wine quality. Each aspect has been carefully designed to enhance the final product. "I'm not a big fan of the 20 million litres winery concep t. The optimal size should be about two to five million litres. I'd rather have multiple wineries in various locations rather than one giant one," he explains.

In addition to this, Viswanathan is also planning, in the long-term, to set up multiple wineries in Nashik, and is keen to explore new regions and terroirs as well "Most Indian wine producers favour one state or other, and interests are skewed. But with the new winery in Karnataka plus the Charosa and the Grover Zampa wineries in Maharashtra (both 1.5 million litres each), we will be evenly balanced."

Incidentally, Grover Zampa has racked up an impressive 129 international awards in competitions for





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