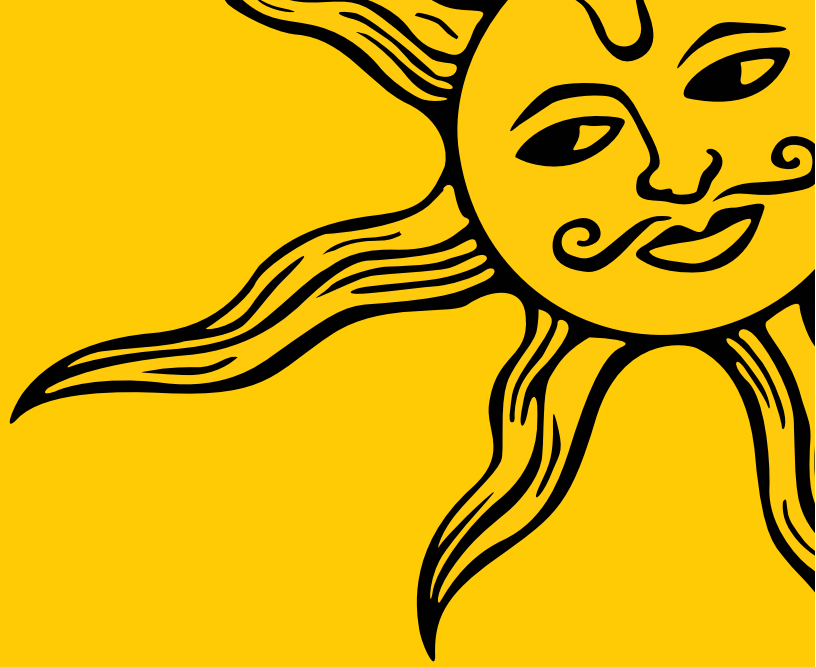


SULA

VINEYARDS





PROUDLY INDIAN

In 1996, Rajeev Samant, the CEO and Founder, recognized the immense potential the region of Nashik in India holds for cultivating grapes. He then decided to start Sula Vineyards with the goal of making quality wine in India, with the help of an eminent California winemaker, Kerry Damskey.

The unique climate of Nashik helps in growing different grape varieties, each with its distinct personality. Our product selection strives to offer something for everyone, and every celebration. Sula is proud to have built a culture of wine drinking in India and has been the #1 international trailblazer in Indian wines.

Everything we do at Sula is guided by core values that aim at preserving and enhancing the art of winemaking. Rajeev Samant laid a strong foundation for Sula's commitment to sustainability and remaining an equitable organization, and we strive to carry on the legacy and philosophy.



FOUNDER

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Rajeev Samant has always been a visionary, with the heart of a dreamer and the resolve of a doer. Upon returning from the US, he recognized a hidden gem in Nashik—an untapped region with the perfect climate for winemaking. With unwavering passion and sharp foresight, Rajeev founded Sula Vineyards, embarking on a journey that would redefine Indian winemaking.

Joined by his friend and Sula’s master winemaker, Kerry, Rajeev turned a modest stretch of land into a flourishing vineyard, nurturing it vine by vine, stone by stone. His profound love for Indian winemaking, coupled with a steadfast commitment to sustainability and local traditions, laid the groundwork for Sula's incredible growth.

This bold vision not only transformed Nashik into India’s Wine Capital but also positioned Sula as the nation’s leading wine producer. Today, Sula Vineyards is a proud symbol of innovation and opportunity, uplifting the rural economy and placing Indian wines firmly on the global map.



CFO

- ABHISHEK KAPOOR -

.....

Abhishek Kapoor is a seasoned finance leader with more than two decades of experience in building and leading teams. He has rich experience working in FMCG, Media, and Auto space and has demonstrated his capabilities in diverse areas, including Profit and Loss (P&L), Mergers and Acquisitions (M&A), Financial Planning, Business and Financial Performance Monitoring, Financial Accounting, Controlling, Costing & Budgeting, Funds Management, Taxation, and Liasoning with Government Authorities and Banks etc. Abhishek's journey has taken him through esteemed organizations, including Godrej Consumer Products, Pepsi Co., JK Tyres, and HT Media, in multiple geographies.

Abhishek joins us from Wagh Bakri Tea Group (Gujarat Tea Processors and Packers Limited), where he holds the esteemed position of Chief Financial Officer (CFO). Under his strategic financial guidance, the company has achieved notable milestones and solidified its position in the market.



COO

- G O R A K H G A I K W A D -

.....

Gorakh Gaikwad is the Chief Operating Officer and Chief Winemaker of our Company. He has been with Sula since September 2008 in various capacities. He holds a bachelor's degree in chemistry from University of Pune and a post graduate diploma in Industrial Fermentation and Alcohol technology from VSI. He has previously worked with different wineries in various capacities.

He played a key role in establishing our winery in Karnataka from scratch. Gorakh currently leads Winemaking, Viticulture, Vineyard & Winery Ops, Projects & Procurement. His passion and expertise have contributed significantly to the success and growth of the Company in the wine industry.



PHILOSOPHY

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Our wines have a clear conscience!

At Sula, we make sure that every decision we make respects our values, alongside our objectives. Making great wine is our passion and our goal, but we make sure to put the environment's wellbeing before anything else.

Each extra step taken towards creating a sustainable final product is worth it.



SUSTAINABILITY

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The region of Nashik experiences an extremely dry period, and a critical monsoon season each year. During the critical monsoon period, we harvest up to 90% of the water we use in the year. We reuse treated water to cut down on our carbon footprint and have installed drip irrigation, which helps us reduce water consumption by approx. 40%. Apart from this, we also use solar energy immensely.

As a socially equitable company, we respect human right and don't employ any form of child labour in our operations.



More than 60% of our power comes from solar



99% of our packaging is recyclable



We recycle over almost 3640 million litres of water per year



We adhere & respect all human rights

RĀSĀ

The RĀSĀ concept for wines has been
created with the idea to produce,
through artisan winemaking and very
selective viticultural triage, the best red
wines India had ever seen.



RĀSĀ CABERNET SAUVIGNON

GRAPE VARIETAL

100% Cabernet Sauvignon

SUGGESTED PAIRING







Seekh kebabs, kadai paneer, arrabiata pasta, rogan josh.

FLAVOURS

Black fruit (blackcurrant, blackberries), olive, vanilla.

WINE HIGHLIGHTS

- One of India's best red wine! Aged for 14 to 16 months in French oak barrels.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



RĀSĀ SYRAH

GRAPE VARIETAL

95% Syrah, 5% Viognier.

SUGGESTED PAIRING







Red curry, nalli nihari,
chicken / paneer tandoori tikka.

FLAVOURS

Dark and red berries, vanilla,
mocha, spices.

WINE HIGHLIGHTS

- Carefully selected grapes from our best vineyards, maturation in French oak barrels for 12 to 14 months.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



RĀSĀ ZINFANDEL

GRAPE VARIETAL

100 % Zinfandel

SUGGESTED PAIRING







Rich pasta (such as Bolognese),
pork stew, meatballs,
paneer makhani.

FLAVOURS

Plum, blueberry, raspberry, cinnamon.

WINE HIGHLIGHTS

- Aged for 3-4 months in American oak barrels.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

THE SOURCE

With 'The Source' wine portfolio, Sula has focused on select vineyard sites, crafting memorable and tasty Sauvignon Blanc and Grenache Rosé. Wines made for 'The Source' are made with craftsmanship in mind. The Sauvignon Blanc is aged in French Oak barrels for an accent of depth, texture and elegance. The Grenache Rosé is modeled by the best Southern Rhône Rosés; dry, bright and just a touch of salmon color.



THE SOURCE MOSCATO

GRAPE VARIETAL

100% Moscato.

SUGGESTED PAIRING







Chicken tikka masala, samosa, vendakkai fry, citrus salad.

FLAVOURS

Expressive notes of citrus, lychee and peach.

WINE HIGHLIGHTS

- India's first and only Moscato / Made using the Asti Method.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



THE SOURCE GRENACHE ROSÉ

GRAPE VARIETAL

100% Grenache.

SUGGESTED PAIRING







Grilled fish, falafels, salads, BBQ, samosa chaat.

FLAVOURS

Citrus, tropical fruits and white peach.

WINE HIGHLIGHTS

- A bright acidity and an elegant finish.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



THE SOURCE CHENIN BLANC RESERVE

GRAPE VARIETAL

100% Chenin Blanc,

SUGGESTED PAIRING







Fish curry, paneer tikka,
spinach ricotta ravioli, chicken hariyali,
pesto pasta.

FLAVOURS

Great notes of pear, pineapple and citrus.

WINE HIGHLIGHTS

- crafted from the highest quality grapes from select estate vineyards / aged in oak barrels for a few months.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



THE SOURCE SAUVIGNON BLANC RESERVE

GRAPE VARIETAL

100% Sauvignon Blanc.

SUGGESTED PAIRING







Aromatic salads, sushi, steamed fish, asparagus, lehsuni palak.

FLAVOURS

Full of tropical and green fruit.

WINE HIGHLIGHTS

- Partially barrel-fermented, partially aged in French oak barrels.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



THE SOURCE CABERNET SAUVIGNON

GRAPE VARIETAL

100% Cabernet Sauvignon,

SUGGESTED PAIRING







Laal maas, lasagna, szechuan chili chicken, kadai paneer.

FLAVOURS

Cherry, Blackberry, Plum, Chocolate.

WINE HIGHLIGHTS

- Partially aged in premium French oak barrel, to bring a charming complexity, while staying fruit-forward and easy. Really classy!

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



THE SOURCE PINOT NOIR

GRAPE VARIETAL

100% Pinot Noir

SUGGESTED PAIRING







Baked Salmon, Kale Salad,
Mushroom tikka, Veg Risotto

FLAVOURS

Raspberry, Cherry, Vanilla

WINE HIGHLIGHTS

- A modern expression of Pinot Noir. The first Pinot Noir from the Source!

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
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	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>

DINDORI RESERVE

Sula's Dindori Reserve highlights our winemakers and their endeavors, using their winemaking skills and tools as artisans with Shiraz, Viognier and most recently Chardonnay.



DINDORI RESERVE VIOGNIER

GRAPE VARIETAL

100% Viognier.

SUGGESTED PAIRING







Creamy curries, tagines, rich shellfish dishes, root vegetables, Goan Xacuti.

FLAVOURS

Apricot, peach, lychee.

WINE HIGHLIGHTS

- Intense and textured; a beautiful New World-style Viognier.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
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	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



DINDORI RESERVE CHARDONNAY

GRAPE VARIETAL

100% Chardonnay.

SUGGESTED PAIRING







Butter garlic prawns, butter chicken, mustard fish, white sauce pasta.

FLAVOURS

Honey, lemon, tropical fruit, vanilla.

WINE HIGHLIGHTS

- Partially barrel fermented, partially aged in French oak; creamy texture.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



DINDORI RESERVE SHIRAZ

GRAPE VARIETAL

Shiraz, up to 10% Cabernet Sauvignon.

SUGGESTED PAIRING







Laal Maas, chicken green curry, chargrilled & barbecued meats, pizza.

FLAVOURS

Smoky aromas, vanilla, cherry, red fruit with hints of spices.

WINE HIGHLIGHTS

- Aged for 10 to 12 months in American oak barrels.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>

SULA CLASSICS

Sula is widely respected as an innovator and leader in India's wine industry; the wines that we produce continue to delight our customers. We strive to bring the best wines to your table by exploring new techniques and constantly growing our product offerings.



TROPICALE ROSÉ

GRAPE VARIETAL

70% Chenin Blanc,
30% Riesling and Syrah.

SUGGESTED PAIRING







Aperitif, salads, fried seafood appetizers,
anda masala, white sauce pasta.

FLAVOURS

Aromas of peach and passion fruit
with hints of guava at the finish.

WINE HIGHLIGHTS

- Special edition sparkling rosé.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA BRUT

GRAPE VARIETAL

Up to 80% Chenin Blanc,
20 % Riesling and Viognier.

SUGGESTED PAIRING







Salad, French fries,
smoked salmon, fried chicken,
Indian pakoras, hara bhara kebab.

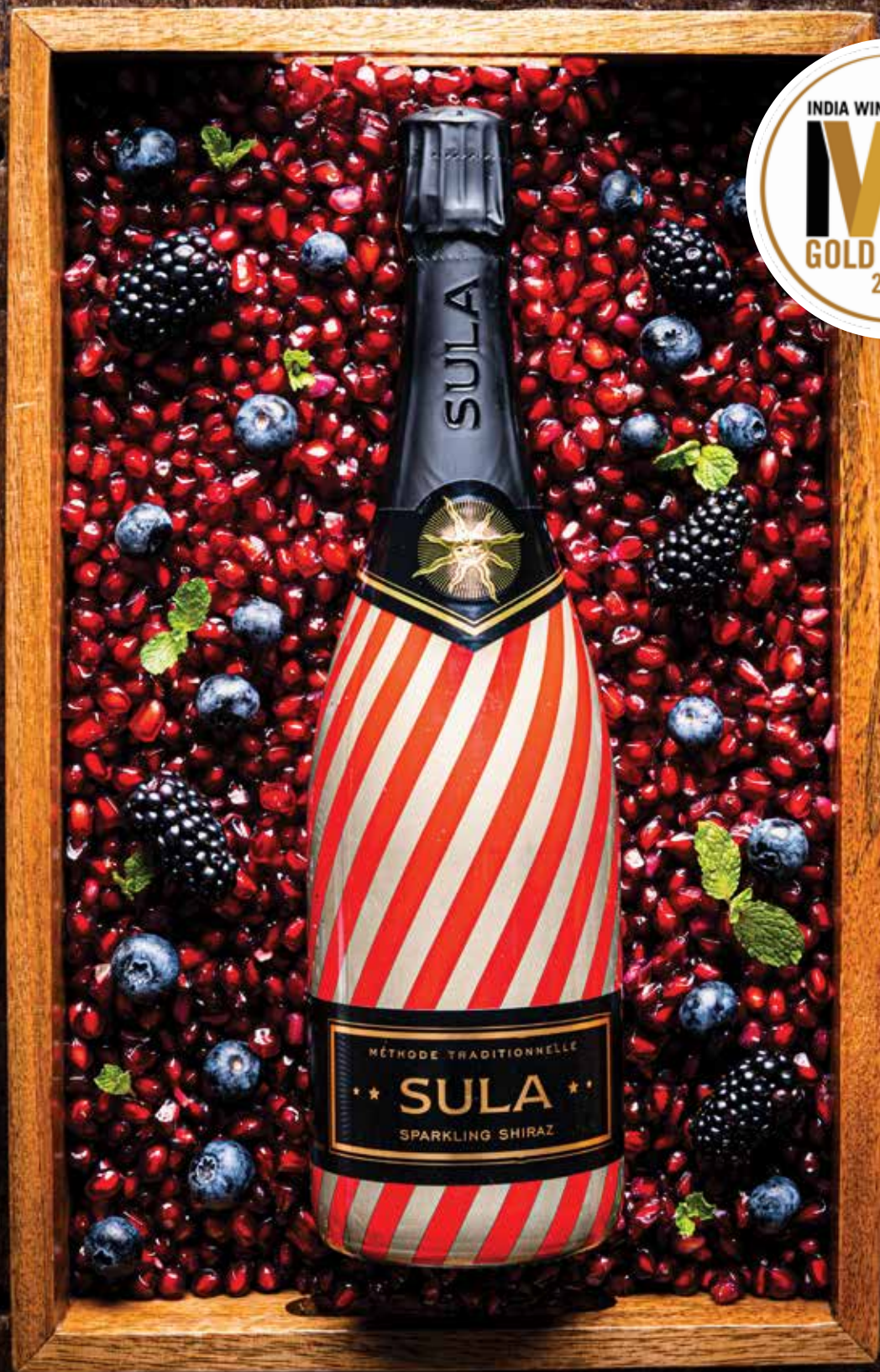
FLAVOURS

Aromas of apples & pears.

WINE HIGHLIGHTS

- Light Sparkling Fruity Wine.
- Perfect for everyday celebrations.
- Perfect with a range of food from appetizers to mains.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA SPARKLING SHIRAZ

GRAPE VARIETAL

100% Shiraz.

FLAVOURS







Pomegranate, dark berries, spices, smoke.

SUGGESTED PAIRING

Dark chocolate dessert, chili chicken, dabeli, mutton rahra.

WINE HIGHLIGHTS

- Prosecco method for a fruit-forward wine!

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA SECO

GRAPE VARIETAL

100% Chenin Blanc.

FLAVOURS







Hints of ripe fruit, melon & passion fruit on the palate and a citrusy, lingering finish.

SUGGESTED PAIRING

Aperitifs, frittata, South Asian curries (yellow curry), Indian pakoras.

WINE HIGHLIGHTS

- Light sparkling fruity wine.
- Ideal for sparkling wine cocktails.
- Perfect for everyday celebrations.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SULA SECO ROSÉ

GRAPE VARIETAL

95% Chenin Blanc, 5% Shiraz.

SUGGESTED PAIRING







Indian pakoras, fish fingers, crispy fried chicken, honey chilli potato.

FLAVOURS

A nose full of nectarine, watermelon and soft white fruit.

WINE HIGHLIGHTS

- Light sparkling fruity wine.
- Ideal for sparkling wine cocktails and celebrations.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SULA ZINFANDEL ROSÉ

GRAPE VARIETAL

100% Zinfandel.

FLAVOURS







Intense notes of citrus, cranberry & ripe fruit.

SUGGESTED PAIRING

Salad,
Chinese appetizers,
Indian pakoras,
chicken / paneer chili.

WINE HIGHLIGHTS

- India’s first ever Zinfandel Rose.
- Light, refreshing wine with a great mouthfeel.
- Perfect for Indian Summers.
- Value for money.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA SAUVIGNON BLANC

GRAPE VARIETAL

100% Sauvignon Blanc.

SUGGESTED PAIRING







Caesar salad, asparagus, paneer tikka, hara bhara kebab.

FLAVOURS

Green apple, guava, bell peppers.

WINE HIGHLIGHTS

- India’s first ever Sauvignon Blanc.
- A New Zealand style Sauvignon Blanc with refreshing acidity.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA CHENIN BLANC

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING







Salad, Gujarati thali, vegetable quiche, rawa fried fish.

FLAVOURS

Ripe tropical fruit and hints of honey.

WINE HIGHLIGHTS

- India’s Best Selling White Wine.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA RIESLING

GRAPE VARIETAL

100% Riesling.

SUGGESTED PAIRING







Chinese appetizers like spring rolls, salads, sushi, chili chicken, tandoori chicken.

FLAVOURS

Lemon, grapefruit & honey.

WINE HIGHLIGHTS

- India’s first ever Riesling.
- Light refreshing Kabinett style.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SULA LATE HARVEST CHENIN BLANC

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING







Cheese cake, panna cotta,
qubani-ka-meetha,
gulab jamun, blue cheese.

FLAVOURS

Rich aromas of apricot, mango,
raisins with luscious acidity.

WINE HIGHLIGHTS

- India’s first still dessert wine.
- India’s first ever Late Harvest Chenin Blanc!
Indian consumer choice award winning.
- Sweet wine.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



SULA SHIRAZ CABERNET

GRAPE VARIETAL

85% Shiraz, 15% Cabernet Sauvignon.

SUGGESTED PAIRING







Barbecued meats, medium spicy curries like chicken tikka masala, rajma masala, mutton roganjosh.

FLAVOURS

Blackberry, black plum, ripe cherry, olives, pepper, mocha with hints of spices.

WINE HIGHLIGHTS

- India’s best-selling red wine!

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA ZINFANDEL

GRAPE VARIETAL

100% Zinfandel.

SUGGESTED PAIRING







Curries, cold cuts, spicy noodles, teriyaki.

FLAVOURS

Aromas of red berries, blackberries, plums & hints of cinnamon.

WINE HIGHLIGHTS

- India’s first Zinfandel.
- 15% of the blend is aged in American oak barrels to add complexity to the wine.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SULA MERLOT

GRAPE VARIETAL

100% Merlot.

FLAVOURS







Aromas of black plums, black cherries and dark chocolate.

SUGGESTED PAIRING

Roasted Chicken, Butter Chicken, Kerala Prawn Curry.

WINE HIGHLIGHTS

- Easy-drinking style of red.
- Light – bodied, fruit forward style of red.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SULA SATORI

GRAPE VARIETAL

A blend of Tempranillo and Zinfandel.

SUGGESTED PAIRING







Buffalo steak, nachos with spicy salsa, paneer tikka masala, vegetable tagine.

FLAVOURS

Ripe cherries, plums, red and black berries with hints of spice.

WINE HIGHLIGHTS

- Beautifully painted label depicting “Satori” – A Zen term for enlightenment.
- Pairs beautifully with most Indian cuisine.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



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