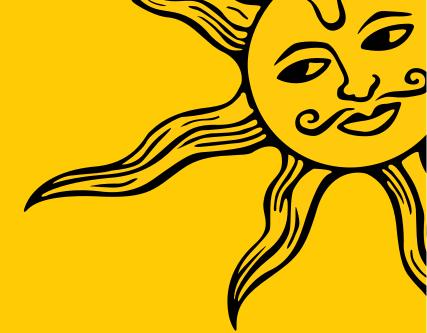


SULA

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 varietals, 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

Rajeev Samant has always been a visionary.

After returning home from the US, he saw great potential in making wine in Nashik district of Maharashtra. This incredible foresight led him to pave the foundation of Sula Vineyards.

Along with his friend Kerry (our master winemaker),
Rajeev turned this simple land into a beautiful
vineyard, vine by vine, stone by stone. His passion
for Indian winemaking, coupled with his commitment
to keeping the process local and sustainable,
has taken Sula to new heights.



MASTER WINEMAKER

-KERRY DAMSKEY-

Kerry Damskey, aka the "Indiana Jones of wine", is a reputed Californian winemaker and well-known consultant. Under his tutelage, our team has developed new and improved techniques suited to Indian winemaking processes. His deep knowledge allowed him to give the wines from the Indian terrain a distinctive face, smell, taste and personality.

Supported by a talented team of winemakers,
Kerry continues to perfect Sula's wines to bring you
an unforgettable experience every time.



CHIEF WINEMAKER

- KARAN VASANI -

Karan Vasani is the chief wine maker of our
Company. He has been working with our Company
since October 1, 2013 in various capacities.
He holds a bachelor's degree in commerce from
University of Mumbai and a graduate diploma in
viticulture and oenology from Lincoln University,
United States of America.

He was awarded the WSET Level 2 Intermediate
Certificate and Level 3 Advance Certificate in
Wines and Spirits by the Wines and Spirit Education
Trust Limited. He has previously worked with
CRISIL Limited and Cuvaison Estate Wines in
various capacities.



GLOBAL BRAND AMBASSADOR & AVP WINE TASTINGS & MARKETING

- GREGOIRE VERDIN -

Gregoire is Sula's Brand Ambassador and the Head of Tastings & Trainings. A native of Burgundy, France, he studied business law at the prestigious University of La Sorbonne, Paris. His experience as a grape-picker and cellar hand in French vineyards, added to his passion for winemaking.

Gregoire represents Sula at national and international events and works closely with the marketing, sales, and winemaking teams. His personal mission is to offer everyone the chance to taste Sula's fine collection of domestic and imported wines.



PHILOSOPHY

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

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
92	FRUIT	\bigcirc	•	\bigcirc
•••	ACIDITY	\bigcirc	•	\bigcirc
≈	BODY	\circ	\circ	
6 *	TANNINS	\circ	\circ	
•	SWEETNESS	•	\bigcirc	\bigcirc
	ALCOHOL	\bigcirc	\bigcirc	



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.

- Carefully selected grapes from our best vineyards, maturation in French oak barrels for 12 to 14 months.
- Decanter World Wine Awards 2020 Bronze Award.

		LOW	MEDIUM	HIGH
8 5	FRUIT	0	•	\circ
•••	ACIDITY	0	•	0
≈	BODY	0	0	•
6 °	TANNINS	\circ	\bigcirc	•
••	SWEETNESS	•	0	\circ
	ALCOHOL	\bigcirc	\circ	•



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
6 5	FRUIT	\circ	\circ	•
•••	ACIDITY	\circ		0
≈	BODY	0	•	0
6 °	TANNINS	0	•	0
•	SWEETNESS	•	\bigcirc	0
	ALCOHOL	\bigcirc	\bigcirc	

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 GRENACHE ROSÉ

GRAPE VARIETAL

100% Grenache.

SUGGESTED PAIRING

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

FLAVOURS

Citrus, tropical fruits and white peach.

- A bright acidity and an elegant finish.
- Best in show at India Wine Awards 2019.
- Decanter World Wine Award -Bronze Award.

		LOW	MEDIUM	HIGH
	FRUIT			
•••	ACIDITY	\circ		0
≋	BODY	•	\circ	
•	TANNINS	•	0	
	SWEETNESS			
	ALCOHOL		\bigcirc	\bigcirc



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.

- Partially barrel-fermented, partially aged in French oak barrels.
- Decanter World Wine Awards
 2020 Bronze Award.

		LOW	MEDIUM	HIGH
5 5	FRUIT		\circ	•
	ACIDITY		•	
*	BODY	\circ	•	\circ
	TANNINS			
•	SWEETNESS	•	0	\circ
	ALCOHOL	\circ	•	\bigcirc



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
Š	FRUIT		\bigcirc	•
•-•	ACIDITY			
*	BODY	\circ	•	\circ
•	tannins		•	\circ
•	sweetness	•	0	\circ
	ALCOHOL	\bigcirc	0	•

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.

- Intense and textured; a beautiful New World-style Viognier.
- New World-style Viognier.Decanter World Wine Awards 2020- Silver Award.

		LOW	MEDIUM	HIGH
Š	FRUIT			
•••	ACIDITY	•	0	0
*	BODY	0	•	\circ
6 *	TANNINS	•	0	0
••	SWEETNESS	0	•	0
	ALCOHOL	\bigcirc	\bigcirc	



CHARDONNAY

GRAPE VARIETAL

100% Chardonnay.

SUGGESTED PAIRING

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

FLAVOURS

Honey, lemon, tropical fruit, vanilla.

- Partially barrel fermented, partially aged in French oak; creamy texture.
- Decanter World Wine Awards
 2020 Bronze Award.

			MEDIUM	
Ö \$	FRUIT	\circ	•	
•••	ACIDITY	\circ	•	0
≋	BODY	\circ	•	0





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.

- Aged for 10 to 12 months in American oak barrels.
- Decanter World Wine Awards
 2020 Bronze Award.

	LOW	MEDIUM	HIGH
FRUIT	0	•	0
•• ACIDITY	0	•	0
≋ BODY	0	0	•
TANNINS	0	•	0
SWEETNES	S •	0	0
ALCOHOL		•	

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.



SULA BRUT TROPICALE

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.

- Special edition sparkling rosé.
- Wine Enthusiast 89 points.

		LOW	MEDIUM	HIGH
Ö ğ	FRUIT	0		\circ
٠٠٠.	ACIDITY	\circ	•	0
*	BODY	•	0	0
6 °	TANNINS	•	0	0
*	SWEETNESS	\circ	•	0
1	AICOHOI	\bigcirc		\bigcirc



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.
- Decanter World Wine Awards
 2020 Bronze Award.

		LOW	MEDIUM	HIGH
Š	FRUIT		•	\circ
•••	ACIDITY		0	•
≋	BODY	•	0	0
•	TANNINS	\circ	0	0
••	SWEETNESS	0	•	0
	ALCOHOL	\bigcirc	•	\circ



SULA SPARKLING SHIRAZ

GRAPE VARIETAL

100% Shiraz.

SUGGESTED PAIRING

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

FLAVOURS

Pomegranate, dark berries, spices, smoke.

WINE HIGHLIGHTS

• Prosecco method for a fruit-forward wine!

		LOW	MEDIUM	HIGH
92	FRUIT	\bigcirc	· · · · · · · · · · · · · · · · · · ·	•
o-0.	ACIDITY	\circ	•	\circ
≈	BODY	\circ	•	\circ
6 *	TANNINS	•	\circ	\circ
••	SWEETNESS	0	0	•
	ALCOHOL	•	\bigcirc	\bigcirc



SULA SECO

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING

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

FLAVOURS

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

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

		LOW	MEDIUM	HIGH
Č Š	FRUIT	\bigcirc	\bigcirc	•
•••	ACIDITY	\circ	•	0
≋	BODY	•	0	0
O *	TANNINS	\circ	0	\circ
,	SWEETNESS	\circ	•	\circ
<u> </u>	ALCOHOL	•	\circ	\bigcirc



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

• Won India Wine Consumers Award 2014.

		LOW	MEDIUM	HIGH
Ö ğ	FRUIT		•	\bigcirc
•-d _•	ACIDITY		0	\circ
≈	BODY		0	\circ
6 *	TANNINS		0	0
**	SWEETNESS	\circ	•	0
	ALCOHOL	•	\circ	\circ



SULA ZINFANDEL ROSÉ

GRAPE VARIETAL

100% Zinfandel.

SUGGESTED PAIRING

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

FLAVOURS

Intense notes of citrus, cranberry & ripe fruit.

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

		LOW	MEDIUM	HIGH
Ö ğ	FRUIT		0	•
٠٠٠,	ACIDITY	\circ	•	0
*	BODY	•	0	\circ
6 °	TANNINS		0	\circ
*	SWEETNESS	0	•	0
	ALCOHOL	\circ	•	\bigcirc



SULA SAUVIGNON BLANC

GRAPE VARIETAL

100% Sauvignon Blanc.

SUGGESTED PAIRING

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

FLAVOURS

Green apple, guava, bell peppers.

- India's first ever Sauvignon Blanc.
- A New Zealand style Sauvignon Blanc with refreshing acidity.
- Decanter World Wine Awards 2020 - Bronze Award.
- Wine Enthusiast 87 points.

			MEDIUM	
6 5	FRUIT	\circ	•	\circ
•••	ACIDITY	\circ	0	•
≋	BODY	•	0	\circ
6 *	TANNINS	•	0	\circ
*	SWEETNESS	•	0	0
	ALCOHOL	\bigcirc	•	\circ



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.

- India's Best Selling White Wine.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.
- Wine Enthusiast 87 points.

		LOW MEDIUM HIG		
• • • • • • • • • • • • • • • • • • • •			MLDIOM	
Š	FRUIT	\circ	0	•
•-6.	ACIDITY	\circ	•	\circ
≋	BODY	\circ	•	\circ
6 *	TANNINS	•	0	0
•	SWEETNESS	0	•	0
	ALCOHOL	\bigcirc		\bigcirc



SULA CHENIN BLANC RESERVE

GRAPE VARIETAL

100% Chenin Blanc.

SUGGESTED PAIRING

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

FLAVOURS

Concentrated tropical fruit & honey.

- 12-15% of the blend is aged in French oak barrels to give the wine its distinct texture and complexity.
- Won a Gold Medal at the 2019 India Wine Awards.

		LOW	MEDIUM	HIGH
8	FRUIT	\circ	•	0
•-6.	ACIDITY	\circ	•	\circ
≋	BODY	\circ	•	0
6 *	TANNINS	•	0	0
••	SWEETNESS	•	0	0
1	ALCOHOL	\bigcirc	•	\bigcirc



SULA RIESLING

GRAPE VARIETAL

100% Riesling.

SUGGESTED PAIRING

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

FLAVOURS

Lemon, grapefruit & honey.

- India's first ever Riesling.
- Light refreshing Kabinett style.
- An easy drinking off-dry white wine, great to offer to first time wine drinkers.
- Decanter World Wine Awards
 2020- Bronze Award.
- Wine Enthusiast 87 points

		LOW	MEDIUM	HIGH
Č 5	FRUIT		•	\circ
•- 6	ACIDITY	0	•	0
≋	BODY	•	0	\circ
6 *	TANNINS	•	\circ	\circ
••	SWEETNESS	0	•	0
	ALCOHOL	•	\circ	\bigcirc



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.

.....

 Decanter World Wine Awards 2020 - Silver Award.

		LOW	MEDIUM	HIGH
Č5	FRUIT	0	0	•
	ACIDITY	\circ	•	0
≋	BODY	0	\bigcirc	•
6 *	TANNINS	\circ	0	0
*	SWEETNESS	\circ	0	
	ALCOHOL	\circ	\circ	



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.

- India's best-selling red wine!
- Wine Enthusiast 90 points

		LOW	MEDIUM	HIGH
Ö ğ	FRUIT	0	•	0
••	ACIDITY	\circ	•	0
≋	BODY	0	•	0
6 °	TANNINS	0	•	0
*	SWEETNESS	•	0	\circ
	ALCOHOL	\circ	•	\circ



SULA ZINFANDEL

GRAPE VARIETAL

100% Zinfandel.

SUGGESTED PAIRING

Curries, cold cuts, spicy noodles, teriyaki.

FLAVOURS

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

- India's first Zinfandel.
- Silver medal winner at the 2018 India Wine Awards.
- 15% of the blend is aged in American oak barrels to add complexity to the wine.

		LOW	MEDIUM	
Ö ğ	FRUIT	0	•	\circ
•••	ACIDITY	0	•	0
≋	BODY	\circ	•	\circ
6 *	TANNINS	\circ	•	\circ
••	SWEETNESS	0	0	0
	ALCOHOL	0	•	0



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.

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

••••		• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •
		LOW	MEDIUM	HIGH
Š	FRUIT	\bigcirc	0	•
•••• <u>•</u>	ACIDITY	\circ	•	
*	BODY	\circ	•	\circ
6 *	TANNINS	\circ	•	\circ
••	sweetness	•	0	0
	ALCOHOL	\bigcirc	•	\bigcirc



Gat 36/2, GovardhanVillage,
Gangapur - Savargaon Road, Nashik,
Maharashtra - 422222.





