

YAATRA • the new Syrah based wine from York Winery

Description

The journey of a thousand miles begins with one step • the famous quote by Lao Tzu probably rung true for Liam Steevenson, Master of Wine as he first stepped into a York vineyard in India. In his own words *"struck by a stunning vineyard, state of the art winery and some incredible passion, I knew jumped at the chance to work with them on a winemaking project"*. And what followed was a start of a journey of collaboration with the York team to produce a unique export only wine which was christened as **YAATRA** (means Journey in English).

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For York itself, which believes that creating wine in India is a step into the unknown, a voyage of discovery, struggle and joy, this oak aged Syrah eludes the same spirit of exploration and discovery. As Kailash Gurnani, the chief winemaker York winery says "making this Syrah with Liam has been an effortless experience as our palates and winemaking philosophy has guided us in the same direction". The wine label is artistic, thought provoking and infuses intrigue and wonder.

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YAATRA (noun Hindi) • means Journey in English

As per the technically manual, the Syrah used for Yaatra has been destemmed & fermented as whole berries. The fermentation process takes place in stainless steel tanks at temperatures kept deliberately low to preserve the red fruit elements in the wine. The total maceration time on skins is 22 days to extract colour, flavour & tannins. Post malolactic fermentation, the wine has been allowed to mature in medium toasted French barrels for a period of 13 months.

Wineglitz is honored to feature this promising wine on its page and hopes that it starts many a wine journey or at least the first steps leading to it. Wishing best to York and all associated with creation and promotion of YAATRA.