

# WINE NEWS

*to be more socially responsible*

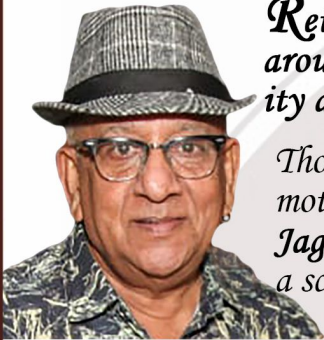


M U M B A I

Editor : Sidd Banerji | Chief Adviser : Hans Raj Ahuja

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## 1000 kms drive around Nasik, in 6 days (To re explore Nasik and it's surrounding wine areas.)



*Returned after 6 days of exciting travels at the wine world of Nasik and around. Observed with great happiness, in the bright hopeful eyes, total positivity and sight of light, at the end of the tunnel.*

*Those were the days decade old, when for particular agenda of mine and of my mother wine club, Nagpur Wine Club, Nagpur, I used to be introduced by **Manoj Jagtap** of Nasik or the doyen, **Sharad Phadnis** to the wineries of Nasik. More with a school boyish awe and new comers' inquisitiveness, I used to enter, learn and leave the precincts of vineyards and wineries with lots of questions.*

*Much water has flown thereafter. With advantage of experience and commitment, industry soon started recognising my eagerness to do something meaningful for the industry. My main resource, my professional 47 years in understanding industry and serve sales, marketing, journalism and PR around 20+ countries.*

*Today while guided and assisted by All India Wine Producers Association Chairman, **Jagdish Holkar**. Briefed by and discussed with the largest investor of Grover Zampa, **Ravi Viswanathan**, hosted by the nationally well known and much awarded, wine maker, **Karan Vasani**, Sula, I have been provided opportunities to watch the wine world of India, from an advantageous position. The wine world, on whom I've grown over the years, a tremendous confidence and an absolute assurance of success.*

*The platform I'm serving the industry from, allows me to understand boutique wineries few there, of **Wagh**, of **Sanjay**, of **Ashok**, the renowned unit, for their uncompromising quality wines, **Vintage Wines**, makers of Reveilo, the dynamic young Entrepreneur, **Ashwin Rodrigues** of Good Drop Winery, et al. Not leaving upcoming youngsters like, **Sandip** of Fizzy and Chugh brothers, Pune based. m of VH. The latest, in addition, is **Jaiswal**, the other young entrepreneur of Desaal.*



*... the luncheon at Jagdish's home.*



*Ashish, the young son of Wagh, now in the team...*



*... With Sanjay.*



*(The series will continue in forthcoming issues, while I'm on my trail to discover more and more the unknown or the less known. I'm convinced, real strength of wine world of India, has not yet been exploited.*

*Sidd, Editor.)*

(Contd. from Sept. '21 Issue)

## CHAPTER- 8

### *The Jargon used in Wine Tasting*



**D**ecanting: It is a process that allows a wine to breathe by adding oxygen. Often we decant higher quality styled red wines with thicker grapes skins (like Cabernet) to soften the tannins in a younger version of the grape. Decanting can also be used for releasing and separating sediment from an older red wine. Most often this process is done by using a decanter.

**Punt**: Have you ever noticed the indentation at the bottom of your wine bottle? This is called a punt! Originally the punt was designed as a seam and flipped inside, so the bottle of wine could stand upright. It also helps in the collection of sediments in a punt in red wines.

**Structure**: The more structure a wine has the more layers of flavour you will taste. It is a way to describe the relationships between the acid, tannins, and alcohol in a wine. Better structure and a stronger relationship (equally) between these elements often times mean a wine will age better.

**Table Grapes and Table Wine**: Very simple terms but often confusing.

**Table grapes** are much larger than **wine grapes**. Table grapes are sweet and have less acid and tannins. They are best for eating as fruit instead of making wine.

Whereas wine grapes are smaller in size and are sweeter and thus have more concentration of aroma.

**Table Wine**: Very misunderstood term.

More confusion. In the US, table wine is defined as a wine that is non-sparkling and not fortified. Simply, it is easy-drinking wine.

But in Europe, it is slightly complicated. It means a wine made of wine grapes but with the least production restrictions.

Some countries like France have terms like **Vin de Table** and **Vin de Pays**

*(More of such terms in my note on Appellations.)*

**Sommelier**: A wine Sommelier is a French term for Wine Steward, who lives, breathes, sleep, and of course drinks wine.

### Old is better

A general misconception is that the older the wine, the better it would be. Not always true because not all wines can bottle mature.

**What type of wines can bottle age**:

Mostly all wines are produced for consumption and not for aging in bottle. However, wines with high tannin and acidity levels, will age well in bottles. Similarly fortified and very sweet wines may also age well in bottles because high alcohol and sugar acts as preservative to avoid oxidation and therefore they may age well in bottle.



(To be contd. in Sept.'21 Issue)

# At the top of their game AWCI

*There are clubs for book lovers, budding Wordsworths, doodlers, too; so it would be par for the course that wine lovers should have their own. Here's one, the three-year-old AWCI - WhatsApp- based with a membership that spills over not just outside the city but the country, too*



*Text: Lyle Andrew Michael:*

*Features Editor at UpperCrust Magazine. MA Arts Journalism - Newhouse School, Syracuse University, NY*



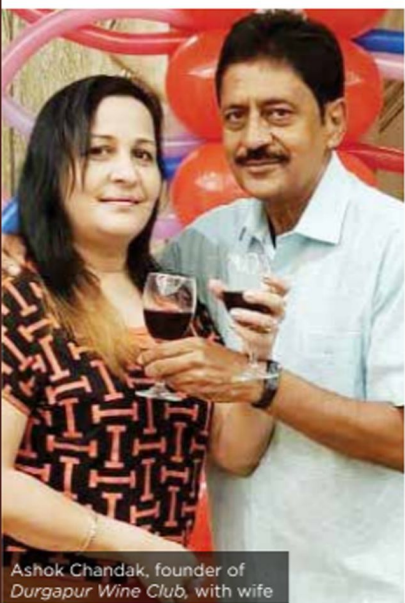
Soon after French Embassy became our member, the 3 paged comprehensive article in UpperCrust made us more confident in our 4<sup>th</sup> year to build the future more formidable.



Sidd Banerji, founder of AWCI



HR Ahuja, Chief Adviser, AWCI



Ashok Chandak, founder of Durgapur Wine Club, with wife



Sharad Phadnis, founder of Nagpur Wine Club



Suparna Chakravarty, Media Chief, AWCI



Sebastiano Romello, International Adviser, AWCI, at Hong Kong Wine Show



Member, Sanjay Ghosh



Eva Bellagambis, International Adviser, AWCI

Thanks!! Patrons, associates, volunteers, members, well wishers. Despite our shortcomings, errors and vast areas yet to improve, YOU all gathered round us.



# Wine World Journey - Sidd Banerji (Editor)

(Contd from Sept. '21 Issue)

## My days in the Wine World...



### Colombo

An interesting similarity between our southern culture, Kerala specially. Love of wine is with colonial heritage. Black, well polished heavy wooden furniture around posh and aristocratic homes of by gone days, maintained with absolute perfection. At home with successful businessmen, wine with dinner, is part of a regular culture of the city's higher echelon, goes hand in hand. Interesting mix of wine and their local dishes, veg and non veg. cooked in earthen pots, mostly black, a deep rooted culture of Sri Lanka. The mystic aroma, mixes with that of wine's, be red be white, to create an unforgettable romance indeed.

### Bangkok

Had chance to taste local wines of Thailand. Of good taste and nose. Comparable to many around the world. The owner of my modest hotel on the main market place, had his winery somewhere in the outskirts. The owner gleefully wanted me to taste his wines. Enjoyable and reasonably priced wines were his.

### Hong Kong

Dinner at a popular restaurant. Hosted by the pearl world's renowned businessman of Manhattan, New York, Johnny Lu, owner, Lucoral and Lu-pearl.

The friends' gathering was just after the full days toil at the jewellery show of Hong Kong. It was to relax and share few laughs and happy notes. Australian and New Zealander wines were popular, apart from their home wines served in a pitcher. Dinner was a light one though, it was justified. Our enjoyment among friends with wine's was more vital and we made no short cut to that. .

### Tokyo

Our sober, silent, dinners were with wines from many parts of the world, apart from their own rice wine, Sake. Japanese prefer their local wines to a very large extent than ones from overseas. We had quite a good variety from Europe, New Zealand and Australia.

### Papettee

Capital city of Tahiti, the 32 island French Polynesian country on the wide expanse of Pacific Ocean. French wines predominated all our weeklong functions, be at lunch or at dinner. Wines from Australia, N. Zealand were present too. Few Californian also. Tahitians performed dances and songs with their traditional drums and flutes, a bunch of happy go lucky islanders, under/partial French administration. The Governor house banquet of several courses, for about 100 guest on the lawn, had the best of French wines served to us as the Governor hosted from his table.

### General observations.

1. Rarely rather never I experienced bad wine.
2. None bothered about the label, the varietal, the vintage, the country and never ever the price.

Wines wherever, were always fairly good, enjoyable.

3. Reds were good in nose, reasonable tannin, majorly if not all, were non sweet and with mild acidity. Round bodied, well balanced. Good in palate.

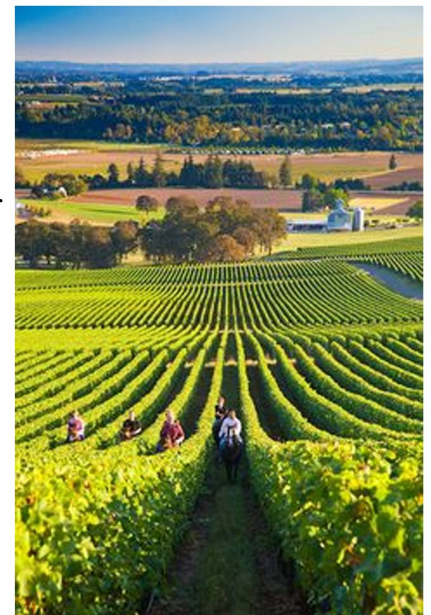
4. There was fun and music on every glass.

5. In none of my 20s and dozens of wine parties, I saw guests bent over tomorrow judge the served wine.

**A major point to take as a lesson. Wines can't be bad!**

6. Never ever I had any bad experience of misbehaviors or misdemeanor in a wine party.

**Wine lovers are probably of a different kind, of a different creed.**



(Concluding part)

# News from Regions

## Nepal, North East

### Jishnu Chapagain

Managing Director, Royal Kathmandu Himalaya Beverage Pvt. Ltd.,  
RoyalBIGMaster, Lincoln University.

Royal Kathmandu Himalaya Beverage Pvt. Ltd. is the first commercial winery located near Kathmandu valley. Their brands include, Royal Big Master, Nepa Valley and Black Stone.



## Raipur, Central

Our young member, Palash of Raipur, MP, probably the youngest wine importer in India, a serious member, AWCI, was on tour of Europe. Seen here with our Adviser, International, Sebastiano Romello, Piedemont, Italy. He has just returned.



**VISIT PROWINE MUMBAI**  
ProWine  
**UNCORK INDIA**  
17-18 November 2021  
8th Floor, The St. Regis Mumbai  
International Trade Fair for Wines and Spirits  
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## Coimbatore, South COIMBATORE WINE SOCIETY

CWS hosted a dinner on the 17<sup>th</sup> October '21, at The Residency Towers Coimbatore.

We conducted a wine tasting accompanied by a well-curated five-course sit-down dinner.

Most of the new world wines were served.



*Versha and her husband, Ashok, introducing the evening session.*

## In pursuit of our march to attain 5KCr (650m) by 2026

We are celebrating **Indian Wine Day**, on 16<sup>th</sup> Nov a major annual landmark event, to honor, realise and salute prowess of Indian wine industry. This day has been conceptualized by Delhi Wine Academy under guidance of the doyen of India's wine world, Cav. Subhash Arora, Delhi Wine Club, N. Delhi in 2017.

OUR WINDOW TO THE GOURMET WORLD  
India's first, finest and most respected Food & Wine Exhibition to mark with its debut offering to food lovers of the country, for the 13th consecutive year. It is a platform for brand re-introduction and new launches.  
**UpperCrust**  
Food, Wine & the Good Life  
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**2021 UpperCrust Food & Wine Show**  
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**January**  
**28, 29 & 30, 2022**  
World Trade Centre  
Cuffe Parade  
Mumbai

1. Montes Reserva Sauvignon Blanc
2. Cosecha Tarapaca Chardonnay
3. Bodega Norton Merlot
4. Sutter Home White Zinfandel
5. Martini Sparkling

We enjoyed an assortment of wines, fresh and crisp to viscous." I also got the pleasure to talk about wines and their viticulture." **Versha Chawla**, Founder Secy..

**Brindco**, sponsored the wines that evening.

**UpperCrust**  
India's First & Only Food, Wine & Travel Magazine

# Wine World Personality ~ Alexis Caraux



**Reserve 4th & 5th  
December 2021 for  
8th Edition of  
NAGPUR WINE &  
FOOD FESTIVAL**

*I'm a French sommelier based in Tours, Loire Valley. I've been teaching French wine since 2012 to visitors coming to France from all over the world. In 2020, I started teaching online courses. I organize regular wine tasting classes, wine lectures in France and in several countries.*

*I've recently created a wine cellar management service to help my clients fill their cellars with the best of French wine from the best wine growers, whose wines are difficult to find outside France.*

*You can contact me: [contact@alexiscaraux.com](mailto:contact@alexiscaraux.com). I've got an online course available, teaching you everything you need to know about French wine. I'd be happy to send you a discount coupon!*

- Why not add French wine to your personal background?
- Wouldn't it be nice to know what to buy and what to drink?
- How about being the one who chooses the wine at the restaurant?

Alexis Caraux  
CRÉATEUR DE CAVES

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## FRENCH WINE EXPERT ONLINE COURSE

100 days - 3 minutes per day to learn French Wine!

- Congratulations and Welcome**
  - Welcome Video
- Basic Principles about French Wine**
  - Day 1 - North and South
  - Day 2 - Region is Key
  - Day 3 - The French Appellations
  - Day 4 - The French labels
- Bordeaux**
  - Day 5 - Figures and History
  - Day 6 - Geography and Climate
  - Day 7 - Red Style and Grapes
  - Day 8 - Right-bank and merlot
  - Day 9 - Left-bank and cabernet sauvignon

### Left-bank and cabernet sauvignon

Left-bank vineyards

À regarder ... Partager

Regarder sur YouTube



# A first glimpse of Loire Valley wines - Alexis Caraux



*I*t's a great honor for me to start a series of articles on French wine. In those articles, I'll do my best to explain the diversity as well as the complexity of wine in France. How to start this series? I was wondering which subject and which region would be the most appropriate?

I was born in Paris and I grew up in the region. I also started my professional career there. In 2016, for family and professional reasons, we all moved to a beautiful wine region located 250 kilometers south of Paris. We settled at Tours, in the heart of the Loire Valley.

Therefore, I decided to start writing a first article about this wide vineyard, located on both banks of the longest river in France. The Loire takes its source near the Rhône valley and not far from the Beaujolais mountains. It reaches the Atlantic Ocean after a journey of more than 1000 kilometers, flowing North before heading West.

Two words best describe this wine region: diversity and freshness. Let me explain diversity first!

Diversity of climates, diversity of landscapes, diversity of cultures, diversity of grape varieties, and thus diversity of wines! What a difference between the whites from Muscadet, fresh and mineral, the sauvignon blanc wines from Sancerre, rich and aromatic, and the reds from the gamay grapes produced in the Côtes roannaises vineyard!

The common point between the white wines and the red wines produced in the Loire Valley is undoubtedly the freshness of the wines. Indeed, the Loire Valley is described as a northern region: rather located in the North part of France, subject to a cooler climate than other major wine regions, such as Bordeaux or the Rhône Valley.

Let me give you a few figures. The Loire Valley produces an average of 320 million bottles per year, including a majority of still white wines (41%), followed by rosé wines (24%), red wines (21%) and finally sparkling wines (14%).

More than 6,000 winegrowers work in the vines and cultivate grapes. Some of the winegrowers directly sell their wines. The other part relies on the network of 250 wine merchants, taking care of the wine trade.

Many different grape varieties are cultivated. However, four major grapes dominate the production in the Loire Valley. Three white varieties: the Sauvignon Blanc, the Chenin Blanc and the Melon de Bourgogne. The fourth one is a red grape: the Cabernet Franc.

The Sauvignon Blanc whites are found in the central part of the Loire, subject to a more continental climate. The wines made from this grape are dry and quite aromatic. Typical aromas are stone fruits, citrus and white flowers, but also saline mineral notes. Most of these wines are to be enjoyed generally within 5 years. The vineyards of Sancerre and Pouilly-Fumé are certainly the most famous, with the highest reputations.

The whites from Chenin Blanc are found a little further West, in the historic subregions of Touraine and Anjou: the former resorts of the Kings of France! The wines are both still and sparkling, but also dry and mellow! The Chenin Blanc grape variety has a quite good aging potential - often unknown, which is a delight for epicureans visiting the region! Among the most famous vineyards, let me quote the wines of Vouvray!

The white wines made from the melon de Bourgogne grape are produced in the vineyards of Muscadet, on the Atlantic coast of the Loire Valley. These are dry white wines, with slightly buttery and iodized notes, reminding amateurs of Chablis wines in Burgundy. Surely among the favorite whites by the French to pair with seafood dishes including fresh oysters from the close ocean.



# AWCI 3<sup>rd</sup> Anniversary Celebration



*WOW!!  
Yes, biggest in terms of diversified activities along with dozens of gifted wine enthusiasts countrywide and encouraging sponsors. Only to spread knowledge on wines. To be more responsible consumers. Thanks, founder member, Manoj Jagtap, Nasik.*



*Heart of Gem, Voice of a Travelled Statesman, Nose of an Veteran Foodie & very Knowledgeable on ways of Life, Very Versatile & adaptable Humane Gentleman. Wine Connoisseurs & Very Passionate about AWCI & his aim is to make it a Wine Club to promote Indian Wines Internationally & make AWCI a Globally Accepted Wine authority. This is my friend Sir Sidd. Ramesh, National Adviser, AWCI, Chennai*





# Moments and Memories were made here : 3<sup>rd</sup> Anniversary, Apex Wine Club, Hotel Sahara, Mumbai

Hello again and good evening (night), Mr. Banerjee. It was an immense pleasure to join you and everyone else at AWCI this weekend. Thank you very much for your invitation, for your time, and for making me a part of your ever-increasing family of wine enthusiasts. I had a fantastic time yesterday as well as today, and I look forward to participating in more such events down the line.  
-Siddharth Mehta, Mumbai



The very first Participation in the 3<sup>rd</sup> Anniversary celebrations of the Apex Wine club was indeed a very great occasion to reconnect and meet the new connoisseurs of the Wine lovers. Great place to meet Ashok after a span of 2 years and to connect with Ramesh the Jalandhar born chef from Chennai, with acumen and interests in varied fields such as scuba diving, welding the ships on high seas, coming face to face with Somalian Pirates... and coming out alive... and currently guiding the ships off the African coast with a dedicated helicopter wherein he ensures that his Sommelier interest in wines is not lost... he for one could practically spell out all the flavours of all the wines he tasted mesmerising the wine manufacturers.

Ahuja jis book launch was a really a historical moment for the Apex wine club. I am sure all would be waiting to lay their hand on this classic just like me.

Sid the baton bearer was the driving spirit and ensured all the forty odd members attending the event were at home and enjoying every moment... he got his family's participation to such an extent that his daughter & wife ensured that the ladies touch was not lost and the delicacies laid out for lunch catered to everyone's taste...

The participation of the numerous Indian wine manufacturers was clear indicator of the success of the event and the Future of the Indian wine in the years ahead.

The MC who like me was attending this as her maiden event did justice and had total participation of one and all. Really a memorable day which came as a great icebreaker after the long drawn hibernation thanks to the pandemic.

Would have loved to revisit Nasik wineries along with Sailesh, Ramesh & Ashok but for the sudden phone call informing of a family member reporting unwell.

Loved Sailesh's report of the visit & rued my luck. Most eagerly waiting for the 4<sup>th</sup> Anniversary celebrations.. well done Sid and the team... Cheers.

- Atul Khosla, Mumbai

People already have started looking forward for the 4<sup>th</sup> Anniversary Party. This itself proves the grand success of the 3<sup>rd</sup> Anniversary Celebration.

- Ashok Phandak, Durgapur, WB



Cheers to AWCI for hosting this amazing anniversary celebrations! I had the privilege to join in for the first time and was impressed by the diversity of people, wines and conversations. Thank you for a delightful experience!

- Sunetra Banerjee, Oakwood, Mumbai



# Nagpur Wine Club



*Nagpur Wine Club the mother club of Apex Wine Club India hosts the largest wine dinner in our knowledge, by any Indian wine club. 82 guests attended the fellowship wine dinner on Sunday, 3<sup>rd</sup> Oct. at newly made Banquet Hall, SAMRAT, 3<sup>rd</sup> Floor, Hotel Nagpur Ashok, 8 Rasta Chowk, Laxminagar, Nagpur. The memorable evening was with fun and frolic, music and dance. Free flowing wines, for their members and their guests regaled the audience.*

*5 different varieties like Mosaic Red n White, Dia sparkling, Samara Red, Kadu Rose kept the evening enliven and full of bonhomie and merriment. The usual atmosphere always in NWC events including their national, landmark annual event, Wine and Food Show.*




**NAGPUR WINE CLUB**

In Association With



**NAGPUR AGRO DEVELOPMENT ASSOCIATION**

\* Club's Wine & Dine event of 3<sup>rd</sup> October was concluded on a very positive note. The event had witnessed the biggest ever attendance in quarterly event so far.

\* This was Club's 46<sup>th</sup> event since its inception on 19<sup>th</sup> January 2011. If Covid restrictions are relaxed in future, NWC shall continue to have quarterly events as before.

\* Committee has thought of organising our most prestigious Wine Festival some time in January 2022.

\* We are once again open for new membership for NADA'S NWC @ Rs.31,000/- for lifetime.

\* References from two existing members is essential factor.

BEST WISHES FROM NAGPUR WINE CLUB



Please contact for further details.  
**Sharad Phadnis, Nagpur**  
 +91 99708 82351



# Wine Tasting and Food Pairing Reports from a different depth

## A bit of Sicily in India : Comparing Reveilo's Nero D'Avola vintages of 2019 and 2020 over a year

### Reveilo Wines Nero D'Avola 2019 (from Oct 2020)

*Although this bottle was opened a couple days prior, it was kept vacuum sealed and stored in the fridge. Though fantastic right out of the bottle, it actually seems to taste significantly better later. This makes one think that decanting this wine and allowing it to age a little might do wonders for the tongue, but at the expense of its nose. Served at*

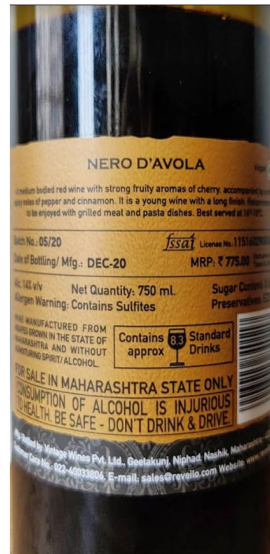
*14-15 degrees celsius both times, fresh out of the bottle, it expressed a bouquet of fruit and spice, a little more on the peppery side initially, but it softened up significantly with a little aeration within the glass. After two days, albeit being vacuum sealed, the same aromas are significantly diminished.*

# SPIRITZ



*Compared to their Syrah, this one certainly lives up to the claim of delivering "... a long-lasting finish", which goes very well with juicy steaks cooked medium rare. Though not as smooth initially, it actually ages well and holds its own against the Syrah in terms of softness and mouthfeel, albeit two days later. It's actually very, very difficult to conclusively decide which one works better with the leftovers from the same meal (steak, chimichurri, ratatouille) but also with some golden-brown frittatas. One thing is certain though: decanting and a little ageing will only help improve things, if one doesn't mind compromising on the aroma.*

*This varietal of Sicilian origin seems to be doing very well in Maharashtra soil, but needless to say, all praise for the expertise of raising this grape as well as producing fantastic easy drinking wine goes to @reveilowines.*

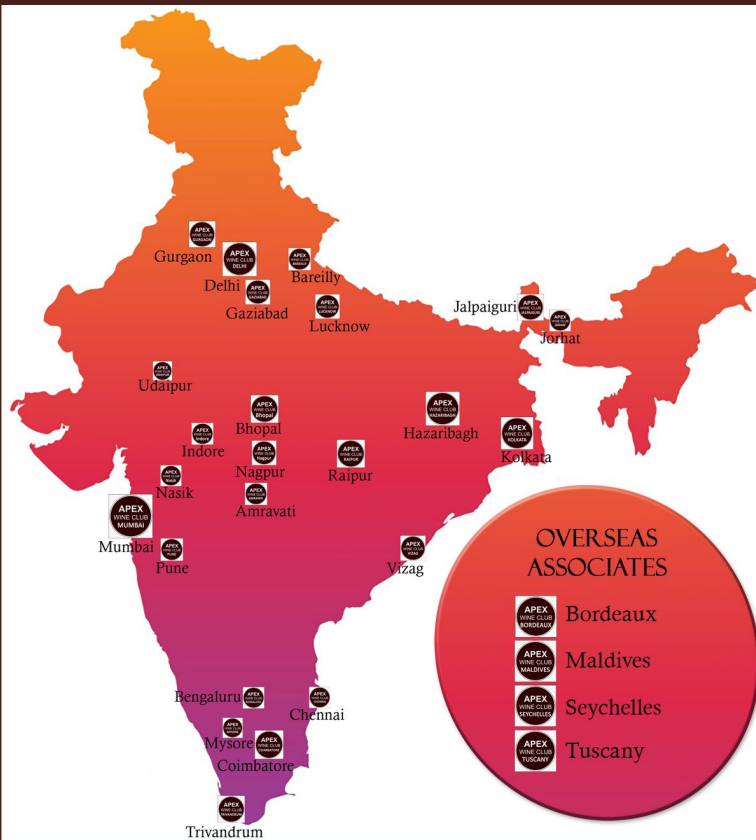


*Next Issue to cover, Reveilo's Nero D'Avola 2020 (Oct 2021) by the author, Sid Mehta, Mission head, Sr. Adviser, AWCI. Email: [cydthesquyd@gmail.com](mailto:cydthesquyd@gmail.com)*

Instagram ID: @cydthesquyd



# AWCI Domestic Chapters and Overseas Associates



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  - Jalpaiguri
  - Jorhat
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  - Trivandrum
- Overseas Associates:**
- Bordeaux
  - Maldives
  - Seychelles
  - Tuscany

*AWCI has spread so far, with support, cooperation, advise and active participation, from 1600+ and growing, well wishers, positive thinkers, patrons and sponsors. ... We look forward to many more, in our 4<sup>th</sup> year.*

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Akola Wine Club

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Nashik Nectar Club, Nasik

Rajasthan Wine and Spirit Club, Jaipur

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and also on



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