

WINE NEWS

to be more socially responsible



M U M B A I

Editor : Sidd Banerji | Chief Adviser : Hans Raj Ahuja

For limited and private circulation only

Contents

- 1: Cerana Meads, mumbai Chapter
- 2: Sidd Mehta's Article
- 3: From the desk of Hans Raj Ahuja
- 4: Oakwood Vineyard introduces exclusive Wine & Beer bar in Pune
- 5: News from Regions
- 6: News from Regions
- 7: One day visit to Nashik with AWCI team - Shailesh Harani
- 8: The Good Side of Wine
- 9: Wine & Cheese event at Bengaluru
- 10: Goa Chapter Launch

Apex Wine Club India, launching 4th Chapter. GOA...
Sat. 9th April at Clube Harmonia de Margao



Wine News Supplement



Dr. Yoginee Budhkar, Jt. Partner, Cerana Meads, Sinnar, Maharashtra, delivering her talk at Diwine, Sahara Star, Mumbai on her deeply involved research on honey and Meads.



It's the fruit of such a huge co operation amongst the august, ever growing, members, volunteers and admirers of your Apex Wine Club New India. Yes, though amongst a small homely audience, yesterday evening was a serious gathering of knowledge seekers with spirit of fellowship and bonhomie. Cheers!!

Dr Yoginee, Cerana Meads

It was an excellent session today . Many thanks Dr. Yoginee for sharing your experience , knowledge in the making of Cerana Meads , the journey so far, the nuances of each of your wonderful creations! Congratulations to Dr. Ashvini for her signature creations . Wishing you both every success with your products and would encourage everyone in reading to buy & enjoy the same ! It was indeed lovely interacting with everyone present including Mr & Mrs Lele the Chief Guest.

The tastings of the Cerana Meads with all its unique varieties and the accompanying delicious food provided a wonderful experience! Superbly arranged by AWCI! Congratulations Sidd Da! Leaving you all with some pictures from the session. Jai Ho

Best regards
D K Sensharma , AWCI , Mumbai



Few more from the research man, Sidd Mehta, lively, current and heart touching...



Sidd Mehta
(Mission head, Sr. Adviser, AWCI)

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The passionate wine enthusiast who takes immense interest in not only recognising the wine but equally vital, it's stories around. And above all, a self made chef himself, enjoys sharing his food matching/pairing experiences. A treat, to go thru his exhausive observation notes, can't just say, "tasting notes".

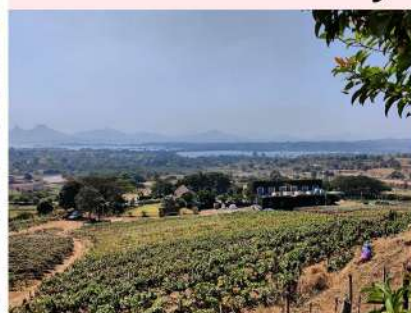
- Sidd Banerji, Editor



Sidd Mehta, on his continuous research, supported by AWCI at Vineyards and wineries is now at Nasik, His tour this time, 2nd of the ongoing mission, includes trips again to Oakwood vineyard and winery at Shrirampur and Reveilo, Nasik. Following are a collection of his visits to Grover Zampa, thanks to Sushant and Vallonne, thanks to Sanket, Prabhakar and Shailendra Pai.



Pictures from Vallonné



(Contd. from Jan. '22 Issue)

CHAPTER- 9 World Wines



Provence: Provence, in the south-east and close to the Mediterranean. It is perhaps the warmest wine region of France and produces mainly rosé and red wine. It covers eight major appellations led by the Provence flagship, Bandol.

Rhône: Rhône Valley, primarily a red-wine region in south-eastern France, along the Rhône River. The styles and varietal composition of northern and southern Rhône differ, but both parts compete with Bordeaux as traditional producers of red wines.

Savoy: Savoy or Savoie, primarily a white-wine region in the Alps close to Switzerland, where many grapes unique to this region are cultivated.

South West France: South West France or Sud-Ouest, a somewhat heterogeneous collection of wine areas inland or south of Bordeaux. Some areas produce primarily red wines in a style reminiscent of red Bordeaux, while other produce dry or sweet white wines.

French Appellations:

The Appellation rules were modified in the year 2012. Prior to 2012, France divided wine into 4 separate categories.

2 categories fall under European Union Table Wine category.

Vin de Table: It denotes that the wine is from France and designates the producer.

Vin de Pays: It shows the specific region in France and the production is less controlled. It allows the producer to make wines from grapes other than required under AOC rules. In order to separate the Vin de Pays from Vin de Table, the producers have to submit the wines for analysis and tasting and the wines can be made only from certain varietals or blends.

VDQS (Vin délimité de qualité supérieure): This appellation is less strict than AOC. It is often used for transitional period for regions to be moved to AOC. This appellation was removed in the year 2011.

AOC (Appellation d'origine contrôlée): This appellation specified the particular area, grape varietals which can be grown in that region and winemaking process.

However in 2012, the rules for Appellations were changed. The new rules recognized the wine in 3 categories.

1. **Vin de France**, a table wine category basically replacing Vin de Table, but allowing grape variety and vintage to be indicated on the label.

2. **IGP (Indication géographique protégée)**, an intermediate category basically replacing Vin de Pays.

3. **AOP (Appellation d'origine protégée)** the highest category basically replacing AOC wines.



Note: None of the appellation appearing on the label, guarantees the quality of wine. However, it is expected that if a vineyard is located in AOP region, they will make efforts to produce good quality wines.



Oakwood Vineyard introduces exclusive Wine & Beer Boutique in Pune



The Boutique

Punekars, take the passion of drinking and shopping for fine wines to a whole new experience. Oakwood's new wine & beer boutique is the latest addition to the modern wine retail in the city. Nestled right opposite to Kayani Bakery in Camp area of Old Pune, it is the swankiest wine store in the city. Oakwood Wine & Beer Boutique is a standalone multi-level store with timelessly classic arches and a modern touch of wood finish that adds to the stylish interiors. A striking retail section and a double height sweeping staircase that leads to the tasting room only add to the grandeur of this indulging space.

The Tasting Room

The idea of soon to open -Tasting Room was born to offer people a space where there can be a greater appreciation and a deeper understanding of the beverage. It beckons you to window shop at the fancy store, and then change your mind by immersing you in its wine experience. The tasting room plans to offer guidance of wine connoisseurs and patrons at the lounge before you make a selection. The tasting room is perfect for small private wine events like tastings, appreciation sessions, workshops, trainings and off course sipping some amazing wines and beers.

The Collection

Choose from a specially curated collection of Oakwood wines with special offers and discounts across the entire range on all days. Beer lovers can choose from a wide array of fresh ciders and beers from Drifters Brewery available on tap for tasting and take away in 1-liter bottles and growlers. The store also boasts of a good selection of bottled beers. To make your shopping experience up a notch, you can purchase wine accessories, glassware, insulated wine bags and personalized mini barrels, an exquisite collection that doubles up as a luxury gifting option.

An elevated alcohol-buying experience awaits you at Oakwood Wines exclusive store

Oakwood wine & beer boutique is without doubt a modern luxury retail platform in Pune at this time, with individual areas dedicated to wines, craft beers and ciders, the greatest Oakwood's wine collection and a unique Tasting Room format which will allow visiting customer to embrace the "try before you buy" concept of retail services. Maharashtra has long awaited a wine retail renaissance, and Oakwood is certainly going to be the driving force behind it with their plan to open more such boutique stores across other cities.

Where: Kumar Pavilion, Shop no.24, 2424 East Street, Camp Pune 411001

When: Open all 7 days from 11 am to 10 pm (except dry days)

To know more WhatsApp: +91 8421488896.

Courtesy: Divyanshu Dwevedi, Oakwood



News from Regions

Bengaluru, South



The first retail Taste and Buy session was held by the cellar at Trippy Goat. Had a good turn out with around 35 genuine wine buyers and cigar lovers. There were also, plenty of supports from the wine industry itself. Apart from the participating companies, representatives from other companies also showed up and extended their support. The overall atmosphere was vibrant, spirited and was a perfect way to end the weekend. Guests and participants, looked forward for more in the coming days.

- From, Cunningham Rd., Bengaluru.



Mumbai, West

Hot Debate in Maharashtra on Wine not being Liquor

The widely appreciated Maharashtra cabinet decision to allow wine sales in Supermarkets has generated the trivial but hot debate between the govt and opposition BJP.

The key take away is that for the first time a state govt IN INDIA openly admits that WINE IS NOT LIQUOR



Sanjay Raul- Rajya Sabha MP from Maharashtra

Read my Blog: [HOT DEBATE IN MAHARASHTRA](https://www.indianwineacademy.com/item_6_903.aspx)

https://www.indianwineacademy.com/item_6_903.aspx #wineguyindia #delwine Jagdish Holkar

Courtesy: HR Ahuja, Mumbai

Source: **Delhi Wine Club**
...India's first wine Webzine

Indian Wine Academy
President : Cav. Subhash Arora ESTD. 2003

Badlapur (MS), West



JP CHENET (Ice Edition)
Medium dry sparkling wine.
Paired cool with my honey...
sharing a wonderful moment of
our 28th marriage ann. at a resort
in Karjat with my wife, Vaidehi,
Vikas Wakhare.

Arunachal, North East



NORTHEAST
Arunachal's Tage Rita awarded Nari Shakti Puraskar



Congratulations!!!! Vintner,
Babita Biswas.
This is the first of its type social
recognition on India for a woman
wine maker at home.
- Sidd, Editor

EK NAYI DISSHA
GURUKUL FOUNDATION (NGO)
WOMEN'S ACHIEVER AWARD
AWARDEE

BABITA BISWAS
BRIATOSHS - FOUNDER & CHAIRPERSON
SOCIALIST, VINTNER & WOMEN ENTREPRENEUR



WOMEN PRESTIGE AWARDS 2022
LIONS CLUB DELHI VEG
NARI SHAKTI EK NAYI PAHAL FOUNDATION

MS. BABITA BISWAS
WINNER
MEMBER CATEGORY

ON 27th FEBRUARY 2022 AT HANDELA COLLEGE, DL



News from Regions

Mumbai, West



Farzana Contractor
Editor & Publisher, UpperCrust
Welcomes You



**18th UpperCrust
Food & Wine Show**
India's First & Finest Gourmet Exhibition

Brought To You By India's Premier Magazine
UpperCrust
Food, Wine & the Good Life

March 4, 5, 6, 2022 • 10 am to 8 pm • World Trade Centre, Cuffe Parade

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



	1.00 pm	2.30 pm	4.00 pm	5.30 pm
DAY 1 Friday March 4	 Chef Mohammed Sharif Qureshi (TTC Grand Central) Anand Cuisine	 Chef Paul Kinay (The St. Regis Mumbai) Mediterranean Cuisine	 Chef Gurmeet Bhambra (The Oberoi Mumbai) European Cuisine	 Mixologist Shubhi Rana (STIR Academy of Bartending) Cocktails & Mocktails
DAY 2 Saturday March 5	Home Chef Studio APPLAUDING TALENTED HOME CHEFS AND RECOGNISING THEIR WORTH Four Exciting Cook-offs, judged by Celebrity Chefs Mentoring Sessions by Industry Stalwarts to advise Home Chefs, guide them and help grow their business			
DAY 3 Sunday March 6	 Chef Bhavraj Singh Rajput (Zaffran) Dosa Vegon Khasan	 Chef Lin Lin Yang (Four Seasons Hotel Mumbai) Asian Cuisine	 Anish Kulkarni (Dewan Coffee) Brewing Workshop	 Chef Anil Rubina (School for European Pastry) Baking Delights

Schedule for Free Masterclasses on the lawns of the WTC



UpperCrust Home Chef Studio In Collaboration with FinallyChopped



BOROSIL



Merch Partner BRIGHT



We have an exciting line up of the best chefs from the top hotels at the UpperCrust Show this year... see you there!
March 4th, 5th & 6th
World Trade Centre

Pune, West



CERANA MEADS

The members at Raviraj Hotel, Pune, meads session by Dr. Yoginee Budhkar, Cerana Meads, Nasik. The 4th event of AWCI on 19th Feb, Pune Chapter.



Chief Guest, Prof. (Dr.) S. S. Lele and Speaker, Dr. Yoginee getting honoured at the Pune event on 19th Feb.



Ranchi (Jharkhand), East



At Radisson Blu Ranchi with my Brother-in-law, and Sadhu Bhai ... Lucky fellow spending the evening with us is Jacobs creek,

Chef Rakesh Gupta, Durgapur, WB.

One day visit to Nashik with AWCI team ~ Sailesh Harani

(Contd. from Jan. '22 Issue)

Nashik tour: 24th September 2021

Lunch: At Diligence Farm

A great place suggested by Surwade couple, run by couple who are trying to offer something different to urban palate.

It's a pure vegetarian eating place where food is cooked on a chulha.

Vanita ji and Ramesh ji are eager to serve you. We have pithal, kulith shengode, bhakfiri! Bliss!



Vallonne winery

Location, location, location

(Courtesy **Harold Samuel**, circa 1944)

Once you reach the place, you regret not staying there for a couple of nights.



We had requested Firoz and wine masters Sanket Gawand and Prabhakar Kale for an evening slot (changed from our prior slot of 12 pm) They all were kind enough to wait for us beyond 5 pm.

Soon we have our winery tour with charming, energetic Sanket!

He is passionate about his subject.

"More than 70 % of wine making is in vineyard! and we spend a hell amount of time there ! "

He takes us through the whole journey with a lot of anecdotes and is patient enough to take our volley of questions. We had our tasting session amidst SS tanks, and end our wine tasting with vin de passerillage : the desert wine which is made using handpicked grapes: almost made into resins kind using sun dried method using straw hut.

We are also taken to lower cellar where the novel concept of Own a barrel is explained : Choose your own wine , nurture in a French barrel and be the proud owner of your own exclusive label.

We have our early dinner in Malaka Spice restau



rant with Syrah-Merlot and pair it with grilled fish and florets in a coconut-based gravy.

APEX
WINE CLUB
INDIA

(Concluding part)

THE GOOD SIDE OF WINE

(As published in Sakal, Pune, 08.02.22)

(Translation, Courtesy, Vaishnavi Wakhare, Badlapur, MH)

Akalpit Prabhune: This is a far-reaching decision that the state government took a decision on wine sales. According to him, wine sales are now allowed in supermarkets and malls. Everyone has started voting on this decision without checking any information or facts. Everyone has the freedom to decide whether to welcome or oppose the decision; But understand the diagnostic facts and then take action. According to the government's decision, only shops with an area of more than one thousand square feet will be able to sell wine. If you look at the figures, only 2 to 3% of the shops will come under this rule. Maharashtra is famous for its grapes and many other fruits. Only 20 to 22% of our total fruit production is used. 80% of all fruits are wasted due to lack of logistics or food processing. Wine is not a complete solution, but wine can be used to lose at least 10 to 15% of the fruit. The concept of 'winery tourism' is taking shape well. These are the advantages of backward linkages of any new industry. New opportunities are being created in many areas such as marketing, employment, packaging material for farmers' raw materials. Every decision has its pros and cons.

Anna Hazare said that take people's opinion about making a decision on wine selling. He also met grape grower from Sangli, Pune and Solapur district.

The state gov. has allowed the sale of wine in supermarkets and malls. The sale of wine is very less as compared to liquor. Also the liquor is sold at Rs. 40-50 while wine costs around Rs. 400-500 per bottle which is very expensive for the local native drinkers.

As per medical experts it is recommended to limit and regular consumption of wine. So it's inappropriate to wine as alcohol. Wine is made from grapes. Central gov. also provides the subsidies for processing industry.

The farmer is adamant about selling wine. All leading countries in the world produce wine since 6000BC. As wine process includes fermentation, the nutritional value and medicinal properties of fruits are preserved. So wine can be considered as food and medicine.

In other countries around 70% fruits are being processed while only 10% fruits are processed in India.

With the decision of central government it



वाइन विक्रीला विरोध करणारे अण्णा हजारे शेतकऱ्यांसोबत

would be beneficiary to all farmers. It would also help in tourism and employment.

The intention is to increase the country's wine industry from

Rs. 1000 crore to Rs. 5000 crore, said Mr. Bhosle.

He also said home delivery service are provided in other states to promote berry fruit wine production in Goa and Madhya Pradesh..given all circumstances, it is wrong to allege that Maharashtra will become an alcoholic state.



सकाळ

Sunday, February 13, 2022



ताज्या

शहर

मनोरंजन

निवडणूक

देश

ग्लोबल

Wine & Cheese event at Bengaluru

Just the other evening. At the lovely, very personal and receptive ambience of the popular Trippy Goat, Cunningham road, Apex Wine Club India's Bengaluru Chapter offered an evening of Wine and Cheese.



Amazing beauty was around, at yesterday's evening session, Wine & Cheese event of AWCI's at their new city Bengaluru. Beauty of praising, learning and co operating to hail wines.

The session was honoured by the attendance of the seniormost and active wine Guru, the first and the most well known world travelled, alcohol master of the country, no other than Mohan Rao and alongside had the other stalwart wine maker often referred as the pioneering wine maker of the country, who initiated and have leading role in more than one, original wine clubs of the country. The twin from the city of Bengaluru who are much respected for their knowledge, achievements and experience inspired the handful number of

guests we had yesterday. Included the Young Turk in wine retailing, Shashank of Liquid and Once upon a Bottle outlets, the National Adviser, Chapter Head who got the club in the city, Suresh Hooli a veteran in hospitality industry, new budding wine enthusiasts and of course the other veteran wine man, Sr. Patron of the club, Avijit. Amongst the laudable gathering, we had, experienced wine enthusiasts like, Vadika from the young generation, Rahul the erstwhile pub owner and his friend, Puneet the knowledgeable and spirited youngman, who shared his wine notes and experiences of US.

Nationally recognised and admired for their keen eye on quality, Big Banyan the wine sponsors of the evening, was represented by two ready to answer, competent personnel's, Jacob and Nandish, well versed in the nuances and specialities of the brand. Competant presenters.

Needless to finally mention, if it was not the hearty welcome and immaculate service and attention by the venue partner Vishal, co owner, Trippy Goat, probably our presentation would not have reached the pleasant height it reached with everyone's praise.

Abhay, Mohan, Suresh, Puneet, Rahul, Reddy, Sushant were all present as promised, just to experience the lofty, well made red and whites from Big Banyan.



BIG BANYAN

APEX
WINE CLUB
INDIA

Goa Chapter Launch



After, Pune, Kolkata and Bengaluru...



GOA

Greetings!! to AWCI in their 4th year.

WINE, CHEESE



BITE

Over a glass of wine with Sidd

Saturday, 9th Apr. 2022

7:00 PM - 9:00 PM

at

Clube Harmonia De Margao

*Seats limited.
Registration on
first come first
serve basis.*



Dr. Archana Thakur

in attendance of
Guest of Honour
Dr. Archana Thakur
Founder, Director
Codon Biosciences Pvt. Ltd. Goa

Founder, CEO

Sidd Banerji
Editor, AWCI, Mumbai

Coordinator

Raynold Dsouza

Faculty member,
Guardian Angel IHMCT, Goa.
Chapter Head, AWCI, Goa.



Raynold Dsouza



Sidd Banerji

Clube Harmonia members- Rs.500

AWCI members- Rs.600

Non members- Rs.700

Walk ins- Rs.800

Registration:

Tina Banerji,

9821283932

Raynold Dsouza,

73502 79174

FRIZZANO
SPARKLING WINE
CHARENTAIS METHOD

GOOD EARTH WINE



WINE NEWS Special Supplement

Hill Zill Wines

Hill Zill, a boutique Winery & Resort, lies against the scenic backdrop of Sahyadri Mountain Range in Bordi, Maharashtra. It was established in 1985 with the dream of transforming it into a hospitality icon in the Konkan Region. Today, it stands as a top attraction in the area and receives visitors from all across the globe. It is frequented by alco-beverage enthusiasts who visit the Resort to marvel at its state of the art Winery which houses four sub brands - Fruzzanté, Arkä, and B&CO and Pomona's (launching soon). The Winery operates tours across the year and offers a chance for guests to taste these beverages for themselves.

Our Story

Our Founder, Mr. Shrikant Save, started Hill Zill in 1985. His aim was to establish Hill Zill as a hospitality icon in the Konkan region. We are proud to say that his dream has come true. Today, Hill Zill receives visitors from across the globe, and has been further expanded by the Founder's family - Ms. Priyanka Save and Mr. Nagesh Pai to include a Winery with brands that are each changing the realms of the alcohol industry in India.

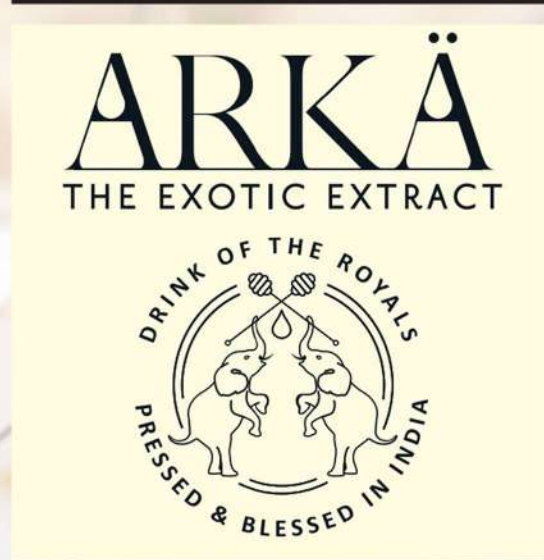
Barring all obstacles, in 2016, the family started a state of the art Winery at Hill Zill. The aim was to produce alcoholic beverages made with locally sourced fruits.

The immediate goal was to be the World's first Winery to craft an alcoholic beverage made from Chikoo. And, we even won an award while at it! In 2017, Fruzzanté Chikoo won a silver medal in Drink Outside the Grape, USA, competing against 145 other meads and ciders around the world. In April 2020 Mr. Deepak Bhatnagar became a part of the company. With more than 30 years of experience in Sales and Marketing of Wines and Spirits, he is now a part of the core team at Hill Zill Wines. A well-known personality in the alco-beverage industry, he is spearheading the company's efforts towards creating a niche in the global market and achieving new heights.

The Winery is run with the aim of creating beverages of the highest quality while retaining their purity in terms of fruit or flower or honey. For this, all ingredients are handpicked and undergo a carefully designed production process to retain their natural character.

When the produce reaches the Winery, it is cleaned thoroughly and compartmentalized into various segments. The fruits are crushed and cold press to obtain fresh fruit juice or fruit pulp. They are then taken through the pivotal process of fermentation which involves steel tanks and precision cooling. Once fermented, the products are filtered and bottled.

To make the delicate dessert mead, honey is procured and filtered. It is then incorporated with juice or water, depending on the nature of its composition. If it contains a blend of fruits or flowers, it is blended with juice; if it is composed of pure honey, it is blended in water. After this, the product goes through the process of fermentation. This is facilitated using steel tanks or barrels, based on the ingredients used. Once fermented, the meads are clarified and bottled. Through the entire process, the ingredients maintain their natural character and impart a rich, unified flavour to the final product.



WINE NEWS Special Supplement

ARKÄ

Arkä, meaning extract in Sanskrit, takes a natural journey before it is presented in the commercial bottles. It begins when bees extract nectar from flowers and turn it into the magical potion of Honey. This honey is then fermented and presented as Mead, a drink which has been mentioned in ancient scriptures dating back to 100 BC. Wildflower Honey, Rose, and Jamun Berries are integrated into this ancient concoction to present to you a dessert mead called Arkä.

India's relationship with honey is similar to that of having an undercover agent in the family. You know them, have grown up with them, but do you really know them? In December 2019, a report claimed the majority of Indian honey brands were fake, adulterated, or chemically tweaked. It kindled a conversation about learning more about our honeys. For an oenophile, there's more to honey than just adding it to their breakfast spreads, in desserts, or in cocktails. There's also mead, an ancient fermented alcoholic beverage gifted by the Indians to the world, which has returned to our tables in a nouveau, polished avatar, and has been on the rise. And amongst its flag-bearers is Arka, an exotic dessert drink from Maharashtra.



The raw material has been sourced sustainably and turned into a dessert mead in flavors of wildflower honey, rose, and jamun berries.

Hill Zill Wines Pvt. Ltd., the manufacturers of Fruzzanté, one-of-its-kind sparkling alcoholic beverage, recently launched its premium honey mead brand called Arkä. Arkä is made from honey extracted from bee hives that is then fermented and presented as mead, a drink which has been mentioned in ancient scriptures dating back to 100 BC. The brand is currently available in Maharashtra and will soon be launched in Goa and Karnataka as well. The premium range is priced at INR 1,050 for a 375 ml bottle of Arkä Honey & Jamun and INR 1,095 for Arkä Rose.

Wildflower Honey, Rose, and Jamun Berries are integrated into this ancient concoction to make this dessert mead. The three flavors currently available include Arkä Honey, Rose, and Jamun. Like every other Fruzzante product, the Arkä range is also an outcome of products sourced from tribals in the region.

Arkä Honey is a luscious dessert mead inspired by the wildflower honey found across forests along the Sahyadri ranges. It is characterized by playful tones of honey, hints of citrus, and floral notes. The mead makes a perfect dessert for a special occasion or simply makes an occasion special.

Arkä Rose is an ultimate expression of luxury. Red Rose forms the essence of this delicate dessert mead. No sooner do you open the bottle than you are pleasantly surprised by the aroma of fine Red Tea Roses. The aroma takes you through the mesmerizing site of rose gardens while you dip into the romantic rendition of Arkä Rose Dessert Mead.

Arkä Jamun is made from Jamun that is cultivated across the world but finds its home amongst the estates of India. This tannic fruit forms a prominent part of farm life, yet remains an untapped treasure amongst the world of stone fruits. Fermented in barrels, it imparts a velvety texture and smooth finish to the Indian origin with truly international quality in Arkä Jamun Dessert Mead.

Fruzzanté

Fruzzanté is adapted from the Italian word, 'Frizzanté', which means to sparkle. It offers a range of sparkling alcoholic beverages with 6% alcohol, 100% fruit, and a farm to bottle promise. Our aim is to make this drink inclusive to everyone. This is why we have taken special care to ensure all drinks are gluten free, vegan, and made with no added colour/ flavour. Each bottle is crafted using locally sourced fruits such as Chikoo, Strawberry, Mango, Star fruit & Pineapple.



WINE NEWS Special Supplement

Wines are made purely from fruits procured from farmers in the Konkan belt of Maharashtra, and with a low alcohol level of 6%. The winery claims to be the only brand producing gluten-free and vegan alcoholic beverages without adding any flavours or colours, and has adopted the Farm to Bottle concept. Every label has bubbles induced through carbonation, making it a sparkling alcohol beverage with low alcohol content. This includes chikoo which is a native fruit of Dahanu where the winery is located and which also has a registered Geographical Indication (GI). All wines are matured for the right amount of time to ensure the finest aromas, quality, and flavours.



B&CO

Isn't it funny how the bear likes honey.. for he needs no reasons, to love all the seasons. When life says... Dare! Live it like a Bear! Introducing flavoured Honey sparkling mead with 11% alcohol v.v. It is gluten free and comes in 3 flavours namely, Orange, Lime & Ginger and Raspberry. This too is a natural honey product with added flavours & colour.



POMONA'S

Natural & Pure fruit flavor features the taste of POMONA'S. An impressive fruitiness on the palate with lingering after-taste. MADE FROM FERMENTED GRAPE JUICE, & NATURAL FLAVOURING SUBSTANCES. Currently available in Maharashtra in 3 flavors namely, Strawberry, Mango & Chocolate. You can expect the natural & pure fruit flavor of fully ripe strawberries & mangoes that coats your palate with sweet fruitiness & a lingering aftertaste. Chocolate on the other hand features the taste of delightful roasted Cocoa beans which is rich & creamy on the palate with a lingering after-taste.

Pomona's will be introduced in 750ml bottles at an MRP of Rs.550/- with the alcohol content of 12% v.v.



Email - customercare@hillzillwines.com

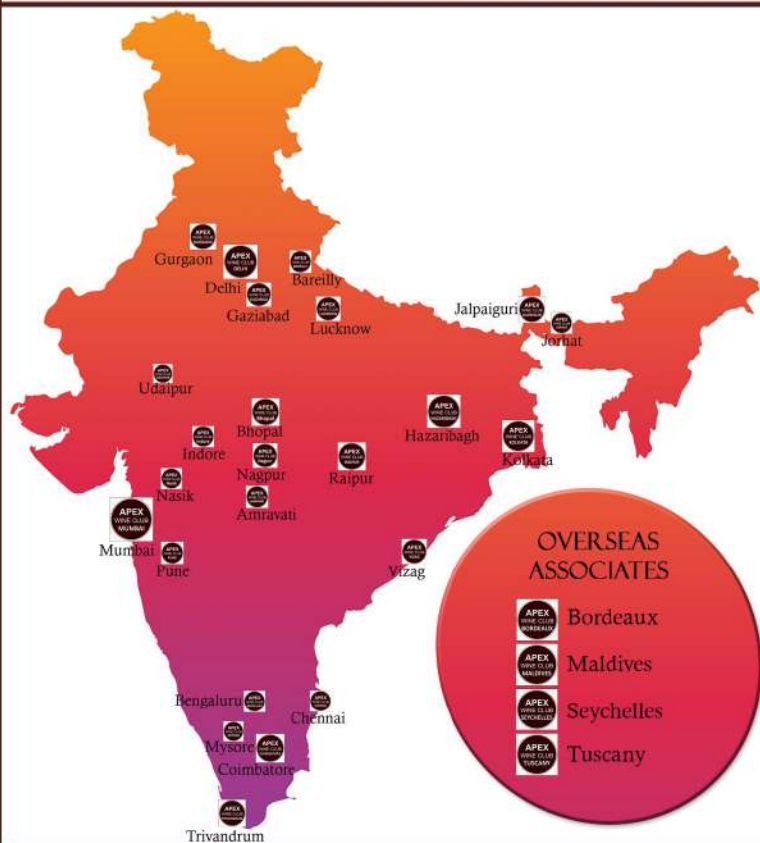
Web Site - www.hillzillwines.com

Customer care Number - +91 74992 55223

Instagram - @getfruzzante, @arkadessert, @liveitlikeabear



AWCI Domestic Chapters and Overseas Associates



- Domestic Chapters:**
- Jorhat
 - Mumbai (Chembur, Thane 1, 2)
 - Pune
 - Nagpur
 - Delhi (N, S, E)
 - Gurgaon
 - Gaziabad
 - Bareilly
 - Lucknow
 - Jalpaiguri
 - Jorhat
 - Udaipur
 - Bhopal
 - Indore
 - Nasik
 - Amravati
 - Mumbai
 - Pune
 - Vizag
 - Bengaluru
 - Chennai
 - Mysore
 - Coimbatore
 - Trivandrum
- Overseas Chapter:**
- Abu Dhabi
- Overseas Associates:**
- Bordeaux
 - Maldives
 - Seychelles
 - Tuscany

AWCI has spread so far, with support, cooperation, advise and active participation, from 1700+ and growing, well wishers, positive thinkers, patrons and sponsors. ... We look forward to many more, in our 4th year.

Apex Wine Club India Administration

Founder, Chief Adviser

Hansraj Ahuja

Founder, CEO

Sidd Banerji

PR

Ruby Banerji

Accounts

Tina Banerji

Technical

Ashok Chandak

Media

Suparna Chakravarty

Education & Training

Divyanshu Dwivedi

Fruit Wine

Akalpit Prabhune

Nilesh Lele

Wine Tour (Int.)

Indranil Chowdhuri

Wine Tour (Domestic)

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