



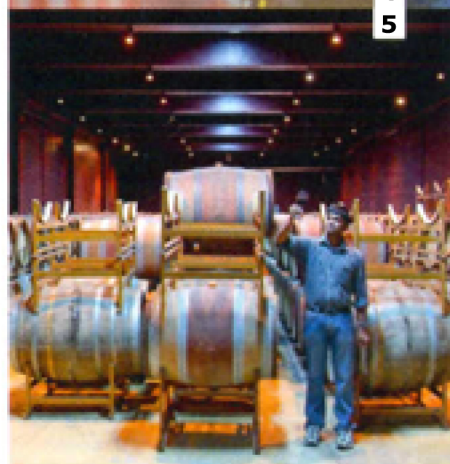
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1. The vines stretching out into the distance at Château d'Ori 2. Pouring a glass of red at Chateau Indage 3. Enjoying a glass of Syrah Reserve at Zampa's tasting room 4. The barrel room at Zampa 5. Checking the colour at Chateau Indage 6. The breathtaking vista from Zampa's vineyard



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## DAY 2

8.30am

Wake up. Shower. Eat a quick breakfast and get on the road: beautiful Dindori awaits. Along the way you'll pass water buffalo submerged in shallow ponds, the humps of their backs and snouts the only things visible. This is India's answer to Tuscany – hilly, vast, rural and calm compared to cluttered Nashik.

10.30am

Arrive at **Château d'Ori**, which, despite its Francophile name (why some winemakers insist on French-style names for Indian wines is beyond us), crafts some proper, complex reds. The Dhuru family is in the software business, but owner Ranjit and his nephew, Bordeaux-trained assistant winemaker Kailash, have clearly learnt something from their trips to vineyards across the globe. Set on 85 acres against the edge of the hulking Western Ghats, d'Ori's 16-sided behemoth winery remains under construction. Inside, the tank room resembles the industrial equivalent of the Parthenon – domed, with porthole windows shooting beams of light towards the centre. Track along the spine of the ridge behind the vineyard (venture further

to an impressive mountaintop mandir, if you like), where trees are silhouetted in the haze out east and vineyards stretch to the west. Again, the reds rule the roost – and you won't be disappointed with any of them. In another two years, when construction is supposed to be complete, Château d'Ori will be the best vineyard visit in the region. As it stands, it's a welcome respite from the commercial buzz of Nashik.

**Highlight:** Château d'Ori Cabernet Syrah – juicy, fruity and a little spicy.

[www.chateaudori.com](http://www.chateaudori.com); tour and tasting session: Rs 125-150, depending on wines

12.30pm

Leave for the hotel, grab a quick lunch and a short nap.

2:30pm

Head to **Zampa**, a diamond in the rough located on Nashik's periphery, through winding rural roads, boasting one of the only vineyards in the region situated on the slopes of a hill. The vista from the top is almost savannah, sort of jungle-through-the-haze. Zampa's owners have made a lateral move from the low-brow whisky (Officer's Choice) and beer (Haywards 5000) game, and have somehow come up with a completely palatable product. They've also managed, just barely, to avoid the concrete-block aesthetic common to Nashik wineries. But you're not there for the looks, you're there for the wine – and Zampa delivers in a way bigger vineyards simply can't, with complex whites, full-bodied reds and a satisfying rosé. (Stay away from the embarrassingly named Zampagne – which tastes as bad as its name suggests.) Ten years from now, if Sula transforms into the Kingfisher of Indian wine, Zampa, York and d'Ori will compete for Nashik quality supremacy. **Highlight:** Zampa Rosé – the first good-quality, fruity rosé wine in India.

[www.vallee-de-vin.com](http://www.vallee-de-vin.com); tour and tasting: Rs 125 for six wines

4.30pm

Head back to the Gateway. Get your stuff and hop into a train or car (don't forget the designated driver) for the journey home. ©