

INDIAN WINE DAY

16 November



Dear Friends

The 5th Edition of the Indian Wine Day was celebrated on 16th November 2021 at The Wine Company, Cyberhub, Gurgaon by the Delhi Wine Club with a 6 course menu specially curated by the Celebrity Chef Megha Kohli along with a gorgeous collection of 10 Indian Wines.



It was very well attended by the Delhi Wine Club Members along with their guests, Bishan Kumar of Spiritz Magazine, Reva Singh of Sommelier Magazine and executives of Grover Zampa Vineyards, Sula Source Vineyards, Fratelli Wines.

The memorable evening started with Bubbles of Grover Soiree Brut and Noi Spritzer accompanied by Hummus & Lavash Chips, Mushroom & Pepper Turkish Pizza, Peasants Wrap, Chicken Shawarma and Spicy Lamb Lahmacun.

We then moved to the newly inaugurated Café Med inside The Wine Company booked completely by #Delhiwineclub for the dinner service.

I welcomed all the Members, their guests, representatives of Wine Companies, Cav. Subash Arora, Bishan Kumar and Reva Singh for the event and thanked Chef Megha Kohli and The Wine Company for presenting a Fabulous Menu for the event.



Finally Mr Jaideep Singh, Co-owner of The Wine Company welcomed all the guests and thanked the Delhi Wine Club for choosing the venue for the event.

Ekagrah Sharma of Grover Zampa Vineyard, Heena Riat of Sula Vineyard and Rakesh Awaghade of Fratelli Wines spoke passionately about their wines to the Guests. Subash Arora explained to the guests about the Indian Wine Day concept and the importance of promoting Indian Wines. Bishan Kumar and Reva Singh also spoke about the Indian Wine Day.



The pairing of Food and Wines as follows:

MEZZE (Smoked Labneh, Mint Falafel & Lamb Dolmas) was served with The Source Sauvignon Blanc Reserve & Grover La Reserve Fume Blanc



SALAD (Freekeh and Mediterranean Shrimp & White Bean Salad) was served with The Source Grenache Rose`

KEBABS (Saffron marinated Cottage Cheese and Lamb Koobideh) was tasted with Grover La Reserve Syrah Grenache and Fratelli Sette

MAINS (Harissa & Black Bean Ragout and Jewish Pilaf) was served by Grover Chene Grand Reserve and the Show-stopper Fratelli-JCB J'Noon.

DESSERT (Ponchiki & Rum Mousse) was made to taste with #kiwiwines from #TageRita of Naara-Aaba Winery in Ziro Valley of Arunachal Pradesh.

At the end of the dinner service when Chef Megha Kohli joined the guests she was given a standing ovation by one and all.

With Warm regards

R Parthiban

President – Delhi Wine Club

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...where winelovers meet since 2002