



HAREL

Syrah

Vintage 2016:

Intense and complex, discreetly oaked with classical warm peppery and red fruit aromas. On the palate the wine is full bodied, well balanced and spicily fresh with good acidity and well-integrated tannins. The finish is long, lively and elegant.

Varieties:

100% Syrah

Degrees:

14%

Vinification:

Traditional, the grapes are handpicked after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 16 months in 30% new French oak barrels and raked every 4-6 months, the final blend is bottled without filtering. Vegan friendly.

Drink:

2-10 years from vintage

Serving Temperature:

60-65°F (16-18°C)

Serving Suggestions:

Grilled and roasted meats, casseroles and cheeses.

The Story:

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

