

## Galil Mountain Shiraz 2008



<b>Region:</b>	The higher elevations of the Upper Galilee, the northern part of the Galilee viticultural area.								
<b>Grapes:</b>	Shiraz.								
<b>Style:</b>	A rich flavorful wine with characters of blackberry and cherry as well as a hint of wet earth. Dark purple in color, the medium- to full-bodied wine has a long, pleasant finish.								
<b>Technical data:</b>	The wine fermented 7-14 days in stainless steel containers, underwent malolactic fermentation to preserve its fruity character, and aged six months in stainless steel containers.								
<b>The harvest:</b>	The 2008 season began with a very cold winter featuring two snowstorms and little rain. The temperature plummeted (to 23° F / -5° C) during a few days in January and February, enabling a deep, essential hibernation of the grapevines. During the early months of spring, the temperature was relatively high, leading to an early arousal and bud-burst of the grapevines. In May, which was colder than average, the grapevines' development slowed down, returning the pace to a multi-year average. The harvest began a bit earlier than normal with the ripening of most varieties, but during the course of the season the pace of ripening slowed down, and the harvest was completed around the same time as in previous years. The 2008 harvest was characterized by low yields and highly concentrated, flavorful and complex wines.								
<b>Analyses:</b>	<table> <tr> <td>Alcohol</td> <td>15 %</td> </tr> <tr> <td>Titrateable acidity</td> <td>5.1 g/L</td> </tr> <tr> <td>pH</td> <td>3.7</td> </tr> <tr> <td>RS</td> <td>Dry</td> </tr> </table>	Alcohol	15 %	Titrateable acidity	5.1 g/L	pH	3.7	RS	Dry
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<b>Serving suggestions:</b>	Best served at 64° F (18° C), the wine accompanies a range of meat dishes including barbecued steak, kebab and tender meat stew.								
<b>Storage and aging:</b>	Store in a cold, dark area. The wine should age well for 2-4 years from time of harvest if stored in proper conditions.								