



Shiraz

Dry red wine

Vineyards: Judean Hills

Wine Notes: This balanced wine displays fragrances of ripe red fruits whilst revealing flavors of raspberry, cassis, plums, strawberry and vanilla. Constituting a full body, this rich wine's excellence will be revealed in the coming years. Recommended serving temperature: 18°C (64°F).

Winemaking: Produced from the first free-run superior juice, the grapes are gently pressed followed by a three week gradual and supervised fermentation. During this period, the grapes are left with their skins after which, the wine underwent malolactic fermentation. The Shiraz aged for 12 months in American and French oak barrels and was bottled unfiltered.

Alcohol by Volume: 14%

Growing Region: The grapes were hand-harvested from specific plots in the region of the Judean Hills. This particular area is characterized by its white chalky rocky, virgin soil where vines had not been cultivated for 2000 years. The western slopes allow for maximum exposure to light, with the soil possessing excellent drainage. The difference in temperature between day and night assist in the cultivation of grapes which possess a cassis and cranberry aroma, with noticeable, long-lasting tannins.

Awards:



Panama Vinos Tishbi Estate Shiraz 2006 – Gold



Las Vegas Tishbi Estate Shiraz 2006 – Gold



La Mujer Elije Tishbi Estate Shiraz 2006 – Silver



Vinus Tishbi Estate Shiraz 2006 - Silver



SMV Canada Tishbi Estate Shiraz 2006 – Silver



IWSC Tishbi Estate Shiraz 2006 – Bronze



Finger Lakes Tishbi Estate Shiraz 2006 - Bronze



WAWWJ Tishbi Estate Shiraz 2005 – Wine of the year 2007/8



Decanter Tishbi Estate Shiraz 2005 – Wine of the Month July 2008

