

DALTON



WINERY



Shiraz Reserve

Dalton Reserve wines are our pride and joy. We value the quality and individuality of our vineyards, harvesting and vinifying each plot separately. After identifying the premium estate lots with the utmost potential, complexity, depth and expression of the Galilee region, their fruits are then carefully blended and crafted until worthy of the Dalton Reserve label. They are the premier prize for our labor and love, we are honored to share them with you. Pamper your palate. **Pause for Pleasure.**

VINEYARDS

The Grapes for the reserve Shiraz come the vineyards of Shadmot Dvora in the shadow of Mount Tabor in the Lower Galilee. The vineyard is on a western facing slope with a volcanic soil.

WINEMAKING

The grapes were picked during the first weeks of August. Fermentation lasted 10 days during which time the cap was kept constantly soaked in order to extract as much colour as possible. After fermentation the wine was transferred to French oak barrels where I was allowed to mature for about 14 months.

Shiraz has a tendency to become a little stinky and barnyard like during its development, this was not discouraged.

TASTING NOTES

Syrah is showing a rich complex jammy fruit character harmoniously balanced by earthier notes of tobacco, leather and liquorice. It is a rich powerful wine with soft integrated tannins giving a spicy velvety feel and a long finish.

SERVING SUGGESTIONS

This wine is suitable for heavier meals anything from beef and lamb to chicken. Or you could drink the wine alone and enjoy a truly excellent wine.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly
