

DALTON



WINERY



Shiraz FAMILY COLLECTION

The Family Collection came together in celebration of our winery's 30th anniversary. A series of wines offering you the very best quality and most timeless bottles made with endless dedication and love.

This is our family's legacy in the Galilee.

VINEYARDS

The Grapes for the Shiraz Family Collection come from the vineyards of Elkosh and Hoshen in the western and upper Galilee.

WINEMAKING

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

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

TASTING NOTES

Shiraz 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
