

DALTON WINERY



Cabernet Sauvignon, Zivon Organic Vineyard

Produced in limited quantities only, Dalton Single Vineyard wines reflect the nature, story and essence of their source. They embody the subtle changes and variables which have influenced their year of production, providing a one-of-a-kind experience. Superior and selected, these original wines showcase the qualities of a distinct place, time and variety, which together represent a true expression of the Galilee terroir. Every single moment can be special. Pause for Pleasure.

VINEYARDS

Kerem Zivon is planted at 700 meters on the northern foothills of mount Meron. The vineyard was planted in 2006 by Ido Sirkin famed cyclist and viticulturist from Kibbutz Zivon.

The vineyard is farmed organically and is certified by the Association of Organic Farming. Organic farming is a way of life and looks at the vineyard as a complete ecosystem looking to find a broad ecological balance. As a result, the vines are well balanced and produce succulent and tasty grapes with great color that allow us to produce very special wines.

WINEMAKING

The grapes were harvested at the end of September, in a particularly warm year. The wine was fermented in stainless steel tanks using the native yeast from the grapes, after which the wine was transferred in to select French barrels for a further eighteen months of ageing.

TASTING NOTES

Cabernet Zivon is dark purple and very aromatic the nose is reminiscent of the herbs and spices of the Galilee such as Zatar and Carob, along with liquorice and ripe black cherries.

The wine is full bodied with smooth tannins and long smooth finish. The wine is made for ageing and will improve into the coming decade.

SERVING SUGGESTIONS

The wine can be served with a hearty meal of roast beef or lamb. Or alternatively with a tasty cheese platter.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly