



Sycra Syrah

Clos de Gat “Sycra” (Aramaic for bright red), to showcase the exceptional quality of grapes grown in its vineyards in certain years, allowing the winemaker to produce wines of great distinction and longevity.

Intense and complex, subtly oaked, with classical Syrah characteristics of warm spicy, peppery and red fruit aromas. On the palate the wine is full bodied, beautifully balanced with good acidity, superbly structured with smooth well integrated tannins. The finish is long, complex and elegant.

Varieties:

100% Syrah

Degree:

14% (avg)

Vinification:

Traditional, the grapes are handpicked after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 20 months in new French oak barrels and racked every 4-6 months, the final blend is bottled without filtering.

Drink:

5-15 years from vintage

Serving Temperature:

16-18°C (60-64°F)

Serving Suggestions:

Mediterranean cuisine, grilled and roasted meats, casseroles and cheeses

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient “Gat” (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

