

ISRAELI WINE

At a Glance

HISTORY

<i>Ancient History</i>	5,000 years of winemaking. A golden age in Biblical times.
<i>Modern History</i>	700 CE onwards: Wine trade forsaken.
<i>1840's</i>	First family wineries opened in the Old City of Jerusalem.
<i>1880's</i>	Modern wine industry founded by Baron Edmond de Rothschild, owner of Château Lafite, with French expertise.
<i>1980's</i>	New World technology introduced to Israel, with Californian expertise.
<i>1990's</i>	Beginnings of a small winery boom.
<i>2000's</i>	Israeli wine receives international recognition at the highest level.

VINEYARDS

<i>Climate</i>	Mainly Mediterranean. Long, hot dry summers; short wet winters; snow on higher ground. Semi-arid & desert conditions, in the Negev.
<i>Soils</i>	Volcanic (north); sandy red soils (coast); chalk & limestone (hills.).
<i>Hectares</i>	6,500 hectares (16,055 acres; 65,000 dunams).
<i>Harvest</i>	55,000 metric tons.
<i>Vintage</i>	August to end of October (often late July & occasionally to early November).

REGIONS

	Upper Galilee 15%, Lower Galilee 6%, Golan Heights 21%, Coastal Plain 25%, Judea 20%, Central Mountains 11%, Negev 2%.
<i>Registered</i>	Galilee, Shomron, Samson, Judean Hills, Negev.

VARIETIES

	R Cabernet Sauvignon, Merlot, Shiraz/ Syrah , Carignan, Petite Sirah, Petit Verdot, Cabernet Franc, Malbec, Marselan, Grenache. W Chardonnay, Sauvignon Blanc, Gewurztraminer, Muscat, Colombard, Viognier, Roussanne, Chenin Blanc, Riesling.
<i>Local Interest</i>	R Argaman, Bittuni, Baladi. W Dabouki, Hamdani/ Marawi, Jandali.

WINERIES

350.

PRODUCTION

40-45 million bottles.

Consumption

6 liters a head.

EXPORT

US\$ 50 million (55+ % North America; 35+ % to Western Europe.)

% of Production

20%.

Main Importers

1. U.S.A, 2. France, 3. U.K.

BEST VINTAGES

2004, 2005, 2008, 2012, 2013, 2014, 2016, 2018, 2019, 2022.

