



TABOR

WINERY



Adama | Cabernet Sauvignon 2016

The wine is made from Tabor's premium Cabernet Sauvignon vineyards across the upper Galilee wine region. Each plot is fermented separately and aged for 12 months in French oak barrels. Only after aging do the winemakers decide on the final blend. The wine has cassis and raspberry integrated with tobacco notes with a complexity that incorporates spicy herbs with elegant velvety body and long finish.

2016 Harvest

May and June were warmer than usual but July and August brought very stable weather. These factors contributed to an optimal growing season. Veraison extended for a perfect period, without any problems usually caused by extreme heat. The rich berries accumulated enough aroma and flavor components which resulted in a highly successful harvest.



Cabernet Sauvignon

pH 3.57



12 months

TA 5.5

14.0% Alcohol



TABOR

WINERY



Adama | Shiraz 2014

The wine is made from Tabor's premium Shiraz vineyards in the Upper Galilee. It was fermented for 14 days on the skin, later aged in French oak barrels for 12 months. It is dark garnet towards purple with classic aromas of blackberries and blueberries, plum, cassis combined with hints of cracked black pepper.

2014 Harvest

The 2014 vintage was a great success overall, but, the season saw very interesting and somewhat strange weather. A particularly cold period with a large snowfall in December. After that the temperature was quite mild. In terms of precipitation, the Galilee only received 61% of the average annual rainfall. In April the blooms of the vines were beautiful and developing well but a surprising hail storm in May was not expected. June and July, the most important stage in the vineyard – were great and hot, hottest July of the past 50 years. This accelerated the ripening. We harvest in September and were quite pleased with the results of this challenging yet excellent harvest.



Shiraz

pH 3.67



12 months

TA 4.87

Alcohol 14.5%



TABOR

WINERY



Adama | Shiraz 2016

The wine is made from Tabor's premium Shiraz vineyards in the Upper Galilee. It was fermented for 14 days on the skin, later aged in French oak barrels for 12 months. It is dark garnet towards purple with classic aromas of blackberries and blueberries, plum, cassis combined with hints of cracked black pepper.

2016 Harvest

May and June were warmer than usual but July and August brought very stable weather. These factors contributed to an optimal growing season. Veraison extended for a perfect period, without any problems usually caused by extreme heat. The rich berries accumulated enough aroma and flavor components which resulted in a highly successful harvest.



Shiraz

pH 3.67



12 months

TA 4.87

Alcohol 14.5%



TABOR

WINERY



Adama | Merlot 2016

The wine is made from Tabor's premium Merlot vineyards in the Upper Galilee wine region on volcanic soil. It is aged for 12 months in French oak barrels. With pronounced flavors of black forest fruits, under layered by plums and tobacco it has a complexity which combines spicy aromas of Mediterranean herbs in a velvety, elegant body with a long finish, typical to the variety.

2016 Harvest

May and June were warmer than usual but July and August brought very stable weather. These factors contributed to an optimal growing season. Veraison extended for a perfect period, without any problems usually caused by extreme heat. The rich berries accumulated enough aroma and flavor components which resulted in a highly successful harvest.



Merlot

pH 3.55



12 months

TA 5.5

Alcohol 14.2%



TABOR

WINERY



Adama | Sauvignon Blanc 2018

Sauvignon Blanc is a grape variety which displays unique characteristics in the Israeli climate. Abundant in bright citrus fruit flavors and aromas such as grapefruit and lemon under layered with hints of tropical fruit, guava and passionfruit. This wine combines a soft crisp body and distinct flavors, making it an ideal drinking wine on warm summer days. The wine is clean and refreshing and leaves a pleasant enduring finish.

2018 Harvest

Due to a warm winter and lack of rainfall, the growing season was earlier than normal. June, July & August were comfortable with consistent warm days and mild nights. This allowed for ripening to occur in a balanced manner allowing for flavors to develop fully and steadily in the berries.



Sauvignon Blanc

pH 3.1

TA 5.7

Alcohol 12%



TABOR

WINERY



Adama | Rose 2018

Made from 100% Barbera grapes from Tabor's Ramat Sirin vineyard. Short skin contact to achieve this beautiful light color. This wine has plenty of red fruit on both the nose and palate. Strawberry, gooseberry and great floral notes comes first on the nose. With time, on the palate, some green melon and stone fruit comes forward. Light to medium body, great acidity and lovely finish.

2018 Harvest

Due to a warm winter and lack of rainfall, the growing season was earlier than normal. June, July & August were comfortable with consistent warm days and mild nights. This allowed for ripening to occur in a balanced manner allowing for flavors to develop fully and steadily in the berries.



Barbera

pH 3.17

TA 5.8

Alcohol 12.1%



TABOR

WINERY



Adama | Chardonnay 2018

A rich and fruity wine from the winery's finest Chardonnay plots high up in the Golan Heights. The vineyards are 900- 1000 meters above sea level. 50% of the wine undergoes a 4 month aging period in oak, enhancing its complexity. The result is a beautifully balanced, fresh and aromatic wine that still maintains a refined character.

2018 Harvest

Due to a warm winter and lack of rainfall, the growing season was earlier than normal. June, July & August were comfortable with consistent warm days and mild nights. This allowed for ripening to occur in a balanced manner allowing for flavors to develop fully and steadily in the berries.



Chardonnay

pH 3.55



50% 4 months

TA 5.2

Alcohol 13.8%



TABOR

WINERY



Adama | Chardonnay 2017

A rich and fruity wine from the winery's finest Chardonnay plots high up in the Golan Heights. The vineyards are 900 - 1000 meters above sea level. 50% of the wine undergoes a 4 month aging period in oak, enhancing its complexity. The result is a beautifully balanced, fresh and aromatic wine that still maintains a refined character.

2017 Harvest

The growing season began with perfectly comfortable temperatures. However, July was hotter than usual, nonetheless these high altitude vineyards didn't suffer. August and September returned to typical weather, yielding an overall great vintage.



Chardonnay

pH 3.55



50% 4 months

TA 5.2

Alcohol 13.8%