

Golan Heights Winery

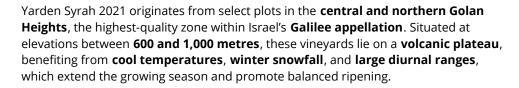
A bold and expressive Syrah from high-elevation vineyards, delivering intensity, structure, and signature Golan spice.



Yarden Syrah 2021

, Israel

Region and Vineyards



The unique combination of **basalt-rich soils** and altitude produces Syrah with depth, freshness, and distinct aromatic definition. These conditions support the development of ripe phenolics, refined tannins, and a flavor profile marked by complexity and typicity, firmly positioning the Golan as Israel's premier terroir for structured, Rhônestyle reds.



Crafted under the direction of **Victor Schoenfeld**, the Yarden Syrah underwent fermentation followed by **18 months of aging in French oak barrels**. This élevage builds richness, integrates oak nuance, and enhances the wine's aging potential without obscuring the varietal character.

With an **alcohol content of 14.5%**, total acidity of **6.4 g/L**, and a **pH of 3.58**, the wine is built for both power and balance. While approachable now, it will continue to evolve gracefully for a **decade or more** from vintage, rewarding patience with layered complexity and harmony.

Tasting Notes

- Color: Deep violet with ruby highlights, dense and youthful in the glass.
- Aroma: Intense aromas of blackberry, cassis, and blueberry, alongside earthy undertones, dark chocolate, smoked meat, and exotic spice.
- **Palate**: Full-bodied and structured, with a generous core of dark fruit, polished tannins, and a long finish laced with **spice**, **graphite**, and a hint of toasted oak.



Alcohol :14,50 %

Composition: 100% Syrah







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Did you know?

Syrah from the Golan Heights often shows a distinct smoky and mineral edge—a direct result of the region's **volcanic basalt soils**. Yarden Syrah consistently receives international acclaim and is considered one of the most collectible red wines in Israel.

Wine Pairing Ideas

- **Grilled lamb chops with rosemary and garlic**: a natural match for the wine's savory depth and tannic grip.
- **Beef brisket with smoked paprika and cumin**: echoes the smoky-spice profile of the wine.
- **Venison with blackberry sauce**: aligns with the dark fruit and earthy undertones.
- Mushroom and lentil stew with thyme: a rich vegetarian pairing that complements the wine's umami and structure.



