

## Segal, `Levant` Judean Hills Colombard 2018

Judean Hills, Israel



### PRODUCER

We were introduced to this winery by Alberto Antonini, who started consulting there in 2017. He arrived soon after the new head winemaker, Ido Lewinsohn, was appointed. Ido studied winemaking at the University of Milan, and has worked at Sassicaia and in wineries in the Rhône and in Australia. He has developed a great relationship with Alberto and the strength of their partnership has resulted in a dramatic improvement in the quality of the wines in the past few years.

### VINEYARDS

The vines are planted in the Judean Foothills in heavy Rendzina soils which are rich in organic materials. The vines are training using the Vertical Shoot Position trellis system with minimal direct sun-light exposure.

### VINTAGE

The growing season was relatively hot but there were very moderate temperatures during ripening. Harvest commenced on the 20th August.

### VINIFICATION

Grapes were pressed immediately using an inert pneumatic press followed by cold settling for a period of 48 hours. Fermentation took place in stainless steel tanks at 18°C, malolactic fermentation was blocked with the wine remaining in stainless steel prior to bottling.

### TASTING NOTES

Light straw in colour with aromas of ripe pears and tropical fruits. On the palate the wine is relatively light bodied with refreshing acidity and a lingering fruity finish.

Grape Varieties	<b>100% Colombard</b>
Winemaker	<b>Ido Lewinsohn</b>
Closure	<b>Screwcap</b>
ABV	<b>11%</b>
Residual Sugar	<b>3g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Carbon Neutral, Sustainable, Vegetarian, Kosher, Vegan</b>