



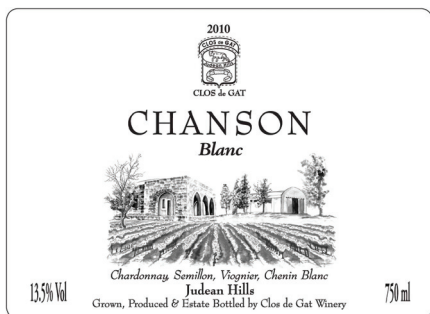
Clos de Gat is situated in foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the five kings.

An ancient "Gat" (Hebrew for winepress), pre-dating the Roman period, is located in the grounds of the modern winery, set in the heart of the Clos de Gat vineyards, which cover an area of forty-seven acres (nineteen hectares).

The regions rolling hills and valley have supported grapevine cultivation for thousands of years. The combination of thin topsoil on limestone- bedrock, coupled with a micro-climate makes it possible to grow grapes of outstanding quality.

Clos de Gat relies on the vineyard's natural yeasts for the fermentation process, imparting greater layers of complexity to the wines granting the fullest expression of the estate's superb "Terroir".

CLOS de GAT, Chanson Blanc 2010



Grape Varieties: Chardonnay - Semillon - Viognier - Chenin Blanc

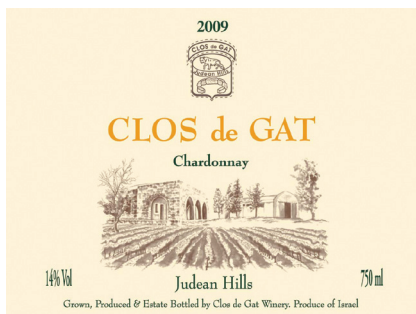
Tasting Notes: The wine has a brilliant pale yellow colour. On the nose an explosion of intensely fresh and pure citrus-floral aromas with hints of exotic fruits, it shows perfect balance on the palate, at once rich, aromatic and very refreshing.

Serving Temperature: 8 to 12°C.

Serving Suggestions: delicious as an aperitif, or with salads, fish and sea food.



CLOS de GAT, Chardonnay 2009



Grape Varieties: 100% Chardonnay

Vinification: Traditional, the grapes are hand picked, after rigorous sorting they are lightly pressed and the juice transferred for alcoholic and malolactic fermentation into French oak barrels. The wine is aged on its natural lees for **12 months**, “batonnage” is applied sparingly before being moved into stainless steel tanks prior to bottling unfiltered.

Tasting Notes: The wine has a fine and brilliant pale yellow colour. On the nose it is gently elegant and complex, with hints of spice, orange blossoms and citrus fruits. On the palate it displays freshness, good acidity and a harmonious balance between fruit and oak, with a long lingering finish.

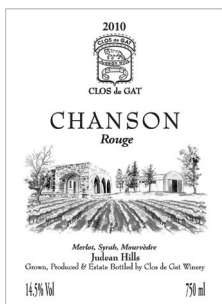
Drink: 2-7 years from vintage.

Serving Temperature: 12-14°C.

Serving Suggestion: delicious with salads, fish, sea food, poultry and white meats.



CLOS de GAT, Chanson Rouge 2010



Grape Varieties: Merlot - Syrah - Mourvedre

Vinification: Traditional, the grapes are handpicked, after rigorous sorting and crushing they are transferred to open fermentation tanks. Aged for 3 months in French oak barrels, the final blend is bottled without fining or filtering.

Tasting notes: The excellent 2010 vintage clearly reflects the “terroir” characteristics inherent in the wines of Clos de Gat. The wine has an intense dark purple colour, it is finely structured, medium bodied and has lingering aromas of black and red berry fruits. On the palate it is intensely fresh, with good acidity and well integrated tannins. The finish is long and lively, with lingering spicy and savoury Mediterranean flavours.

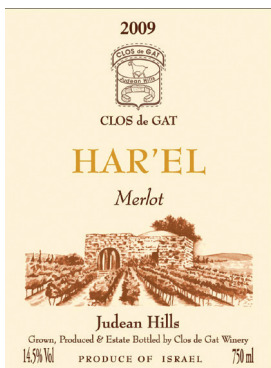
Drink: 1-4 years from vintage

Serving Temperature: 16-18°C

Serving Suggestions: Mediterranean cuisine, grilled, roasted meats, casseroles and cheeses.



HAR'EL Merlot 2009



Grape Varieties: 100% Merlot

Vinification: Traditional, the grapes are hand picked, after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for **14 months** in 30% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without filtering.

Tasting Notes: The generally excellent 2009 vintage clearly reflects the “terroir” characteristics inherent in the HAR'EL wines of Clos de Gat. The wine has a brilliant deep dark purple-red colour. On the nose it reveals powerful aromas of blackberries and candied plums, which are enhanced by notes of earthy Mediterranean plants and herbs. On the palate, the wine is rounded and full bodied with well integrated tannins. The finish is long, complex and elegant.

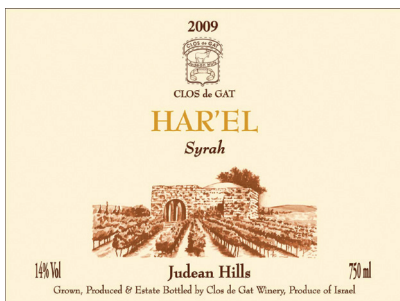
Drink: 2-8 years from vintage.

Serving Temperature: 16 to 18°C.

Serving Suggestions: Mediterranean cuisine, grilled, roasted meats, casseroles and cheeses.



HAR'EL Syrah 2009



Grape Varieties: Syrah - Cabernet Sauvignon

Vinification: Traditional vinification methods, the grapes are hand picked, after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for **16 months** in 30% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without filtering.

Tasting Notes: The generally excellent 2009 vintage clearly reflects the terroir characteristics inherent in the HAR'EL wines of Clos de Gat . The wine has a deep dense purple colour. On the nose it is intense and complex, discreetly oaked with classical warm peppery and red fruit aromas. On the palate the wine is full bodied, well balanced, and spicily fresh with good acidity and well integrated tannins. The finish is long, lively and elegant.

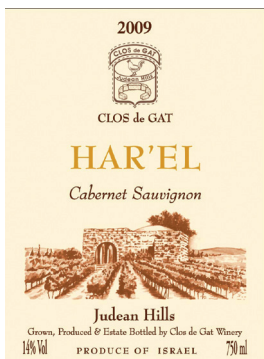
Drink: 2-8 years from vintage.

Serving Temperature: 16 to 18°C.

Serving Suggestions: Mediterranean cuisine, grilled, roasted meats, casseroles and cheeses.



HAR'EL Cabernet Sauvignon 2009



Grape Varieties: Cabernet Sauvignon -
Merlot – Petit Verdot

Vinification: Traditional, the grapes are hand picked, after rigorous sorting and crushing they are transferred to closed fermentation tanks. After ageing for **12 months** in 30% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without filtering.

Tasting Notes: The generally excellent 2009 vintage clearly reflects the terroir characteristics inherent in the HAR'EL wines of Clos de Gat. The wine has a beautiful deep black red colour with purple tints. On the nose, it reveals aromas of black and red fruits which are enhanced by notes of discreet oaking, eucalyptus and earthy Mediterranean plants and herbs. On the palate, the wine is full bodied, well balanced with fine integrated tannins. The finish is long and elegant.

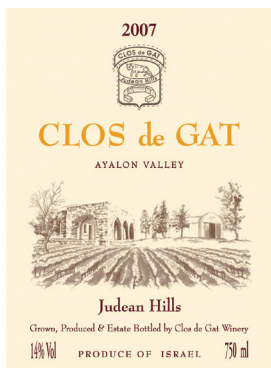
Drink: 3-8 years from vintage.

Serving Temperature: 16 to 18 °C.

Serving Suggestions: Grilled and roasted meats, casseroles, and cheeses.



CLOS de GAT, Ayalon Valley 2007



Grape Varieties: Cabernet Sauvignon - Merlot
- Petit Verdot

Vinification: Traditional, after sorting and crushing the grapes are transferred to closed fermentation tanks. The wine was aged for **20 months** in new French oak barrels, and racked every 4 - 6 months. The final blend was bottled without fining and filtering.

Tasting Notes: The excellent 2007 vintage reflects perfectly the "terroir" characteristics inherent in the wines of Clos de Gat. The wine has a beautiful deep black red colour with discernible hues of dark purple. On the nose, it reveals aromas of black and red fruits enhanced by notes of discreet oaking and earthy Mediterranean plants and herbs. On the palate, the wine is concentrated and well balanced with fine integrated tannins. The finish is long, complex and elegant.

Drink: 4-10 years from vintage.

Serving Temperature: 16-18°C.

Serving Suggestion: Mediterranean cuisine, grilled & roasted meats, casseroles and cheeses.



SYCRA - Syrah 2007



Grape Varieties: Single Vineyard, 100% Syrah.

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

Vinification: Traditional, after sorting and crushing the grapes are transferred for 'wild yeast' fermentation to open tanks. The wine is then aged for **20 months** in new French oak barrels and bottled unfiltered.

Tasting Notes: The wine has a deep dense purple colour. On the nose it is 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.

Drink: 5-15 years from vintage.

Serving Temperature: 18-20°C.

Serving Suggestion: Mediterranean cuisine, grilled & roasted meats, casseroles, spit-roasted wild boar.

