

FIVE STONES

VINEYARDS

NOBILITY 215a 2016 RED

Nobility 215a Red is a blend of 43% Cabernet Sauvignon, 31% Merlot, 16% Petit Verdot and 10% Cabernet Franc. Each variety was aged separately for 12 months in small French oak barrels (50% new). The wine has great depth of color, a rich fruity and spicy aroma, with a hint of herbs and well integrated toasted oak. The palate shows blackberries, coffee and mocha flavors. It has a long, complex and generous finish.

VINEYARDS AND VINIFICATION

Growing region:	Judean Hills
Soil types:	Clay and chalk
Age of vines:	10 – 12 years
Total Vineyard area:	3 ha
Yield per hectare:	8 t/ha
Trellised:	Extended 5 wire Perold
Irrigation:	Supplementary
Harvest date:	3rd week in August - 1st week in September 2016
Degree balling at harvest:	Early morning hand harvested, 25–26°B
Vinification:	Closed tanks, cold maceration for 4 days 10% juice bleeding directly after crush, pump over every 6 hours, maximum temperature 28°C, 18 days extended skin maceration.
Barrel maturation:	Medium toast 225ℓ barrels used, combination of medium and tight grain oak for 10 months, 50% used barrels and 50% new barrels.
Optimum drinking time:	2018-2025
Winemaker:	Sasson Ben-Aharon WINEMAKER <i>Sasson Ben Aharon</i>

ANALYSIS

Alcohol	14% vol	TA	5.8 g/ℓ
Sugar	1.8 g/ℓ	pH	3.65

