



ISRAELI WINES

FAST FACTS

HISTORY

Ancient History	5,000 years of winemaking. A golden age in Biblical times.
Modern History	700 CE onwards: Wine trade forsaken; Prohibition of alcohol. Vineyards uprooted.
1880's-90's	Modern wine industry founded by Baron Edmond de Rothschild, owner of Château Lafite, with French expertise.
1980's	New World technology introduced to Israel, with Californian expertise.
1990's	Beginnings of a small winery boom.
2000's	Israeli wine receives international recognition at the highest level.

VINEYARDS

Climate	Mainly Mediterranean. Long, hot dry summers; short wet winters; snow on higher ground. Semi-arid & desert conditions, in the Negev.
Soils	Volcanic (north); sandy red soils (coast); chalk & limestone (hills).
Hectares	5,500 hectares (13,585 acres; 55,000 dunams).
Harvest	55,000 metric tons.
Vintage	August to end of October (often late July & occasionally to early November).

REGIONS

	Upper Galilee 20%, Lower Galilee 5%, Golan Heights 18%, Coastal Plain 15%, Judean Foothills 27%, Central Mountains 11%, Negev 4%.
Registered	Galilee, Shomron, Samson, Judean Hills, Negev.

VARIETIES

	R Cabernet Sauvignon, Merlot, Shiraz/ Syrah, Carignan, Petite Sirah, Petit Verdot, Cabernet Franc, Argaman, Petite Sirah.
	W Chardonnay, Sauvignon Blanc, Gewurztraminer, Muscat, Colombard.
Local Interest	R Argaman, Baladi Asmar, Bittuni W Dabouki, Hamdani/ Marawi, Jandali

WINERIES

250 (70 commercial)

PRODUCTION

40 million bottles

Consumption 5 liters per head

EXPORT

US\$ 50 million (55+ % North America; 35+ % to Western Europe.)

% of Production 20%

Main Importers 1. U.S.A, 2. France, 3. U.K.