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יקב טפרברג - 277677					

Chill out

These white wines and rosés will make the upcoming Shavuot holiday even happier

■ By NERIA BARR

Baby, it's hot outside and getting hotter by the day, so what better way to cool down than a nice bottle of crisp white wine or a lovely fruity rosé?

There are many venerable customs associated with Shavuot, one of which is serving dairy foods at the holiday meals. The typical Shavuot foods – which include fish, cream sauces, blintzes and cheesecake – and the warm weather call for chilled white and rosé wines.

The following are a few options from local wineries and a couple of imported wines. All are kosher except where stated.

WHITES

Bravdo Chardonnay 2014

A wonderful, golden aromatic and well-balanced wine that offers all the typical aromas of the grape and will age well for at least three to six years. Fruity and buttery, this wine will go well with a cheese platter, fruit and fish. NIS

Marom Galil Gewürztraminer 2014

From the exclusive Carmel Vineyards line, the fantastic Gewürztraminer is a semi-dry wine with tropical fruit aromas, medium body and nice acidity. Lovely as an aperitif, this wine also goes very well with sharp cheeses, Asian foods and the

ultimate holiday cheesecake. NIS 65.

Dalton Chardonnay 2014

A light and fruity wine, it offers refreshing aromas of grapefruit, peach and green apple, balanced acidity and fruity flavors. This wine is great with fish, as well as cheese dishes and fruit. NIS 59.

Dalton Pinot Gris 2014

The Pinot Gris grape variety, originally from Bordeaux, France, is grown now in many countries, including our Upper Galilee. This version is very aromatic with summer fruit aromas of melon, peach and citrus flowers. It is a very fresh wine, with round body and balanced acidity. Enjoy it with fish, pasta dishes and fresh goat cheeses. NIS 59.

Ella Winery Blanc 2014

New in the Evered line by the Ella Winery, this fresh summer wine is a blend of Sauvignon Blanc, Viognier and Chardonnay. Golden-yellow in color, it has flowery aromas, with citrus and fruit flavors. A great summer wine. NIS 55.

Jezreel Valley Levanim 2014

New from the Jezreel Valley Winery, the 2014 Levanim is an aromatic blend of Chardonnay, Colombard and Gewürztraminer, which is perfect for the hot season. Serve with pasta, fish and delicate cheeses. NIS 75.

Mony Sunny Hills Colombard 2012

Light wheat-colored, this is a fruity dry white with aromas of guava and lemon, rich and elegant. The wine is sold as three for NIS 100 or one for NIS 39.

Ramat Negev Neve Midbar White 2014

A blend of Chardonnay (80%) and Sauvignon Blanc (20%), this wine has an almost clear light yellow-green shade, with nice acidity and tropical fruit aromas. Serve very cold with fish, Asian dishes and fruit. NIS 69.

Recanati Sauvignon Blanc Galil Elion 2014

Light and fresh, this Sauvignon Blanc has aromas of grapefruit and tropical fruit. Serve it very cold with all your holiday favorites and throughout the summer. NIS 62.

Tabor 2014 Adama Chardonnay

An award-winning white by Tabor, this wine is fruity, full bodied, and typically "oaky." Enjoy it with fresh soft cheeses and fish. NIS 59.

Tabor 2014 Adama Roussanne

The Roussanne is a less-known grape variety in Israel, but it is a great choice for the summer. Enjoy it with yellow cheeses, pastas and savory pies for the holiday and at any alfresco meal. NIS 59.

Teperberg Sauvignon Blanc Terra 2013

A bright light greenish colored wine, it is very refreshing, with nice acidity and herbal aromas. This is a great wine to take on a picnic throughout the summer. Serve it with salads, pastas and fish, as well as soft goat cheeses. NIS 49.



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Trio Spirit of Galilee White 2014

The new wine from the boutique winery is 100% Sauvignon Blanc, a fresh wine with typical herbal aromas and citrus flavors. Very refreshing and fantastic with light summer dishes. NIS 75.

Tulip White Franc 2014

An original blend of Cabernet Franc and Sauvignon Blanc, this fruity wine is one of our summer favorites. An easy wine to drink as an aperitif or with a Mediterranean buffet, this is a semi-dry wine that will also be perfect with cheesecake. NIS 79.

Tzuba Winery Metzuda Semillon/Sauvignon Blanc 2014

A blend of 50% Sauvignon Blanc grapes and 50% Semillon grapes, the wine is aged in French barrels for four months in Surlie style (soaking on laurels). A lovely fresh wine with rich fruity aromas and a balanced acidity. The wine goes very well with the holiday cheese quiches and cheese platters, salads and pasta dishes. NIS 79.

Vina Encina Blanco 2011

A white wine from the kosher Spanish winery, this is a *mevushal* wine. A blend of Sauvignon Blanc and Muscatel. An aromatic wine with flavors of lychee and grass. NIS 39.



MASI Masianco

This is a fresh white wine, aromatic and fruity in style; the unmistakable result of combining Pinot Grigio delle Venezie and Verduzzo varieties, with the Appassimento technique, which is the winery's specialty. A "super Venetian" wine with great style from the renowned MASI winery. NIS 89. (Not kosher)

ROSÉS

Bravdo Rosé 2014

Made from 100% Merlot grapes, this is an easy and drinkable wine to drink chilled during the summer. Pretty color and fruity and fresh aromas make it a perfect aperitif. NIS 80.

Carmel Vineyards Adesh Valley Rosé 2014

A dry rosé wine, a blend of Tempranillo and Shiraz from the Adesh Valley in the Upper Galilee, the color is light pink with berries and roses aromas, balanced acidity and medium body. Serve with salads, goat

cheeses. NIS 65.

Dalton Rosé 2014

Made from Shiraz (53%), Cabernet Sauvignon (39%) and Barbera (8%), the Dalton Rosé 2014 is an aromatic wine with aromas of roses, strawberry and red grapefruit. A semi-dry medium wine, it goes well with salads and soft white cheeses, such as feta. NIS 45.

Jezreel Valley Rosé 2014

A blend of Carignan and Grenache, this wine is very aromatic and fruity. The Jezreel Valley rosé goes very well with Mediterranean and Asian dishes, as well as an aperitif. Serve very cold. NIS 69.

Recanati Rosé Manara 2014

A fruity refreshing wine made from Barbera and Merlot, with strawberry and red grapefruit aromas. The wine is a classic rosé, fruity, fresh and well balanced. Enjoy it as an aperitif or serve with Asian food and rich fish dishes. NIS 69.

Teperberg Rosé Silver 2014

100% Cabernet Sauvignon grapes provide the wine with a lovely pink color, fruity flavors and gentle flower aromas. The wine is fresh and crisp with balanced acidity. Serve at 12° with fish or savory pies, soft and mild cheese and baked vegetables. NIS 39.

