

Department of Agriculture and oenology Research

Samaria and the Jordan Rift regional R&D Center



Main research goals:

1. grapevine and olive water consumption.
2. improvement of grapevine agro-technics.
3. research of wine quality traits.
4. development of botanical medicine.
5. improvement of seed germination.

Gvaot winery Ltd



- Established in 2004.
- Production of 35,000 bottles a year.
- High quality wine production.
- Recent medals:

Vinalies Paris 2014



Decanter World Wine Awards 2014



Unraveling the mystery of Israel's lost wine-grape varieties- [a strategic move.](#)

Drori Elyashiv, Amar Zohar, Haviv Izchak, Shalmon Mali,
Netzer Yishay, Fahilla Osvaldo and Grando Stella.



Why did the grape vine varieties disappear?

- The growing of Grape vine for table grapes and wine was widely practiced at ancient times in the land of Israel.
- Starting in the 7th century, the new régimes oppressed the wine industry for religious reasons.
- This process caused a negative selection against the preservation of wine grape varieties, and a positive one towards table grape varieties.
- As a fact, In modern times, the local varieties we find in the Holy land are “table grape” varieties.



The wine industry in Israel in the modern age

- A new age- 1870- Baron Rothschild takes an active role in the establishment of a new wine industry.
- the specialists from France introduce modern wine varieties.
- Result- No local grape varieties are used today for wine production in Israel !
- The total wine grape production in Israel today- ~60,000 tons, mostly of Cabernet Sauvignon, Carignan and Merlot. Mostly irrigated.

What are we lacking?



- Even though there is a lot of high quality wine coming from Israel, it **does not hold a good market in export**.
- Possible reasons:
 - A. The wine is mistakenly referred to as traditional sacramental Kosher wine (meaning-no quality).
 - B. There is **no story** to be told- the world of wine is built on the national story of the wine variety, growing tradition and personal story of the winery.

Our goal- Building the story of Israel's wine industry as unique and continuing a tradition of ancient quality.

For this goal its necessary:

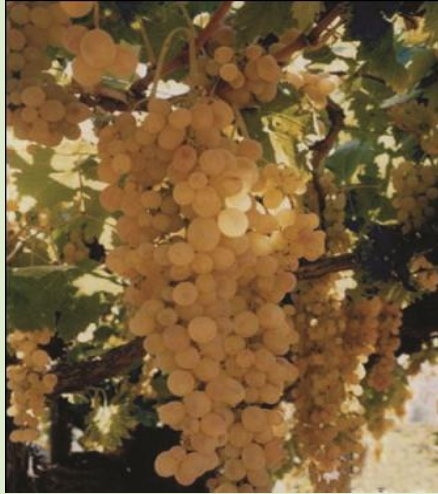
- To locate and characterize local grape varieties that are suitable for quality modern wine production.
- To strengthen the biblical ancient identity of this wine industry, using historic and archaeological findings.

Some interesting local “table grape” varieties:

Bituni



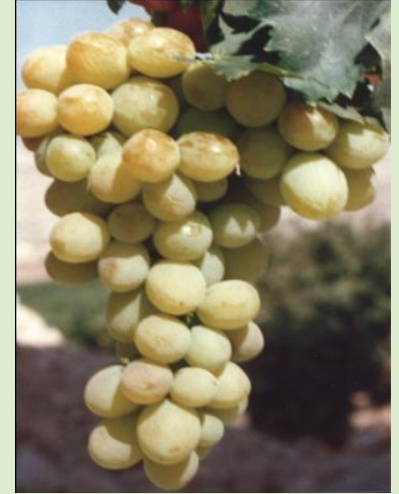
Jandalli



Darwishi



Dabuki



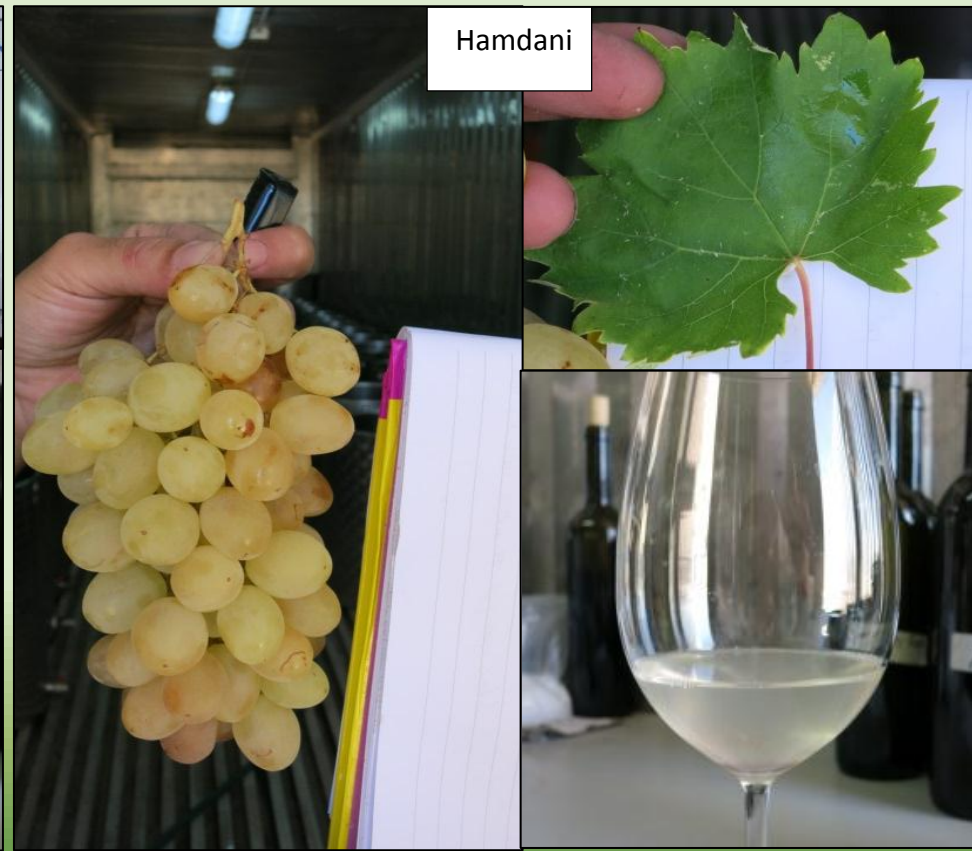
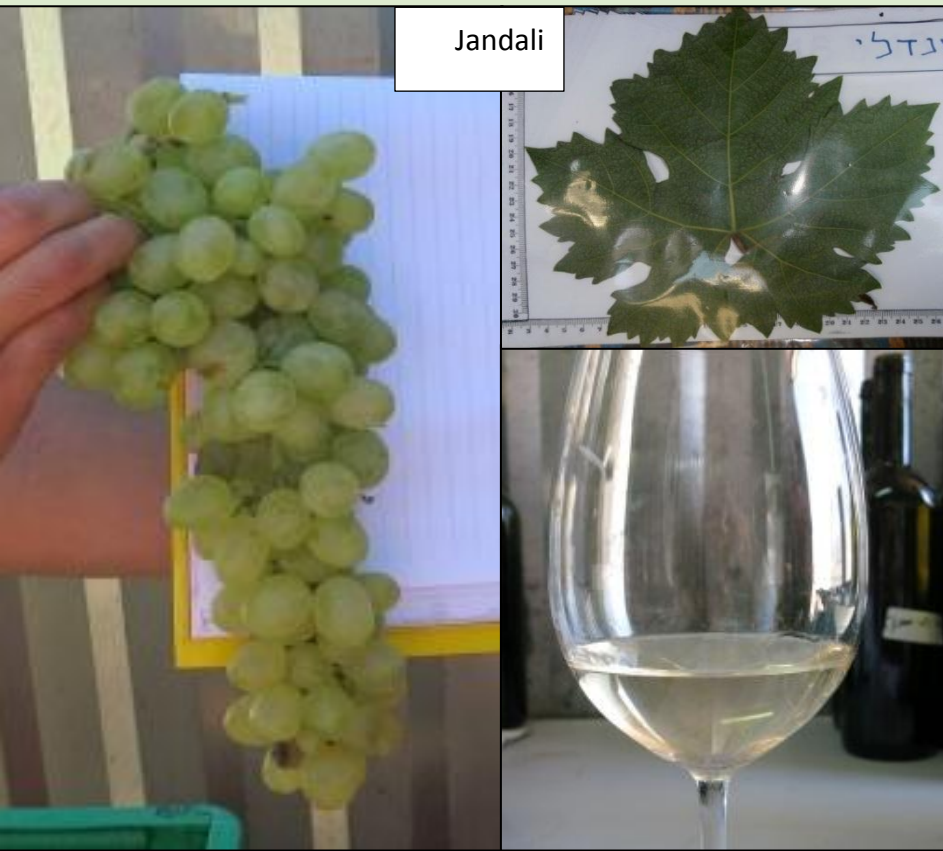
Hamdani



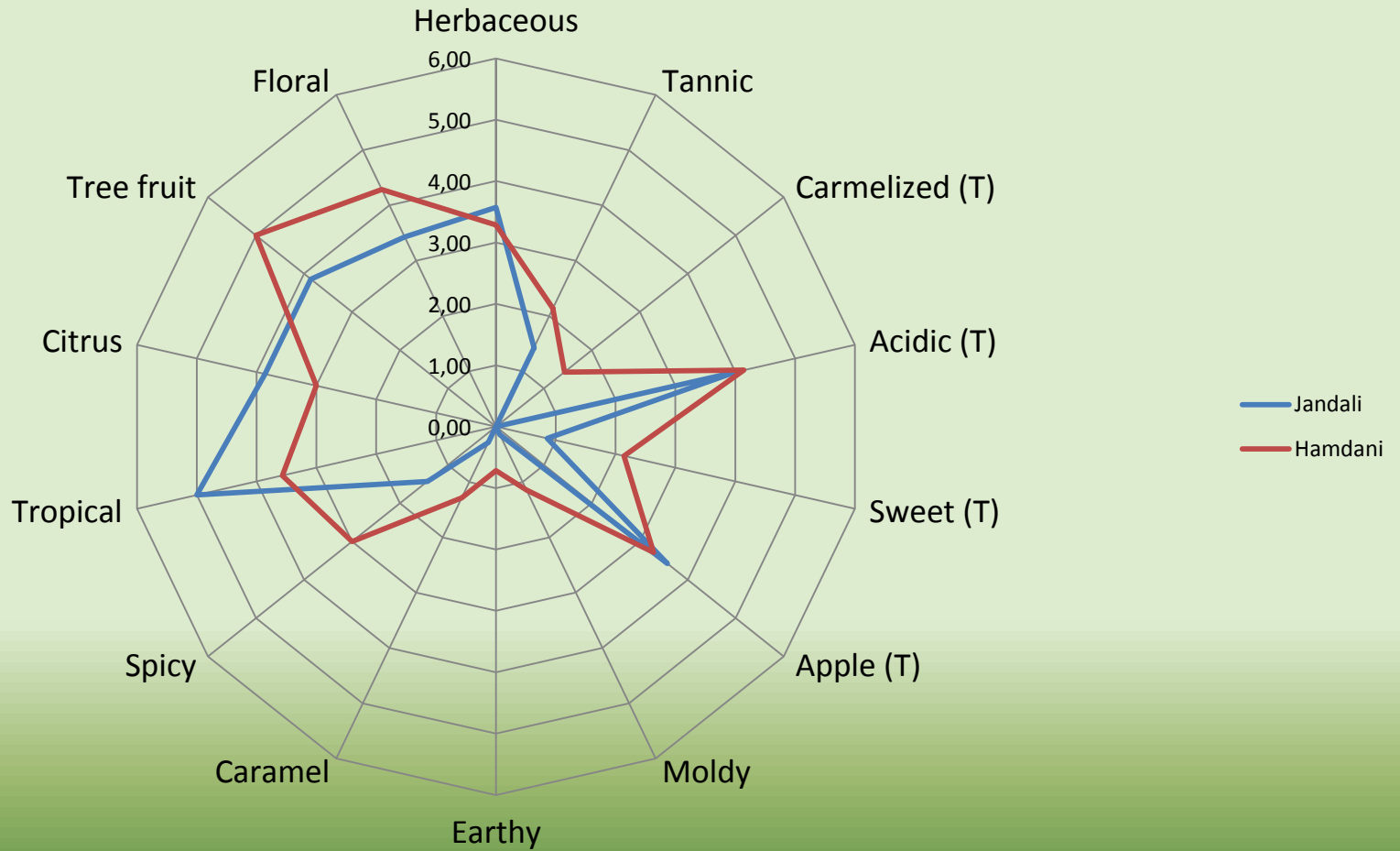
Baluti



Focus on Jandali and Hamdani



Descriptive Analysis of two white wines



Recollection of varieties from the wild

- Collection of varieties from the wild, both of *V. V. Sativa* and *sylvestris* varieties.
- A wide all country survey, followed by genetic and phenotypic analysis.



Results so far

- To date, we have 250 accessions in our collection.
- The characterization is done with the cooperation of Prof. O. Fahilla and S. Grando's groups in Italy.

All accessions are analyzed genetically and phenotypically for wine traits.

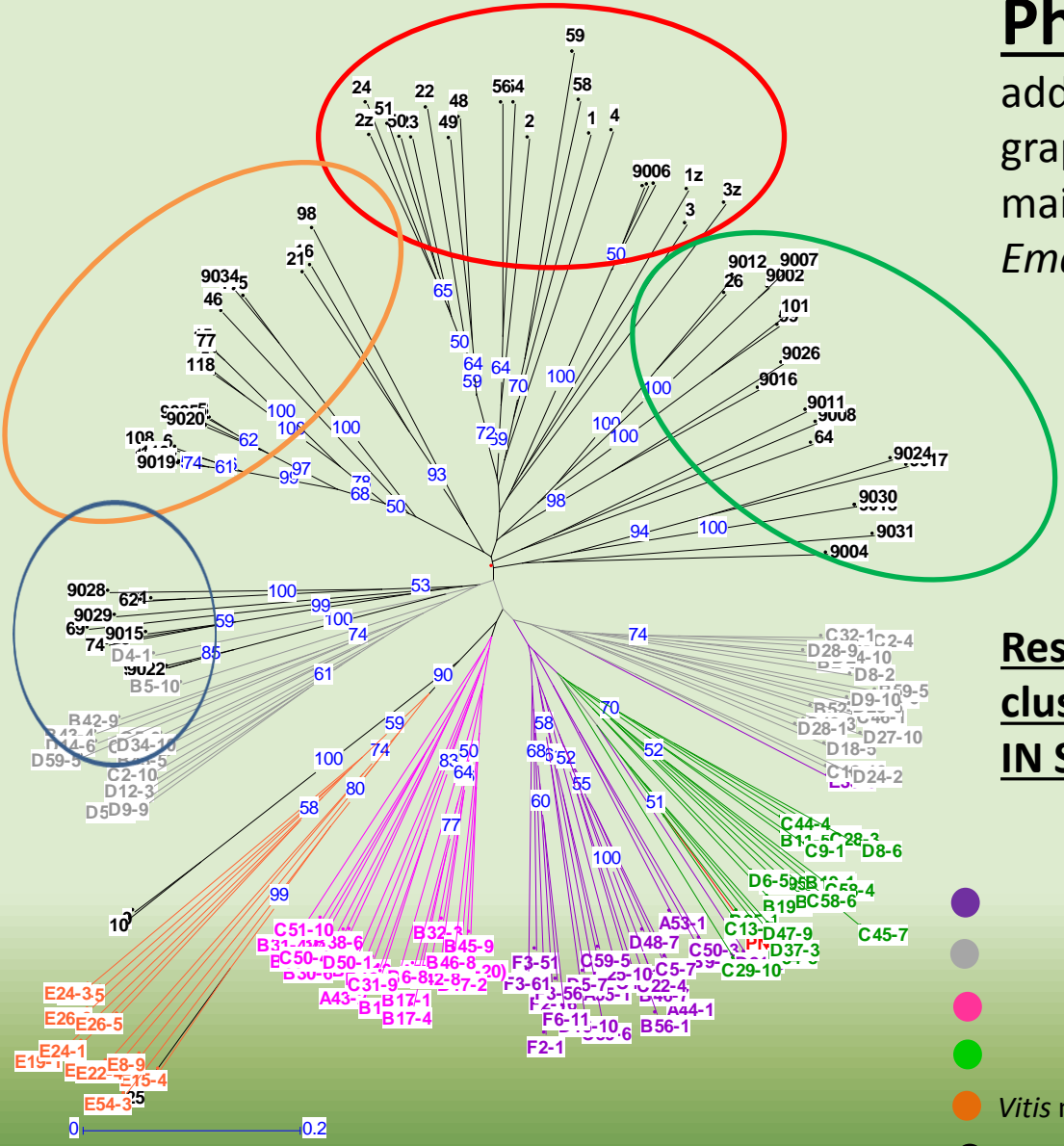


Collection from the wild- southern Israel



Phylogenetic-analysis

adding accessions taken from Italian grape collection that represent the main four groups identified in *Emanuelli et al. (2013)*.



Result- most Israeli accessions cluster, including the Sylvestris. IN SITU domestication?

- Vv1
- vv2
- vv3
- vv4
- *Vitis not vinifera*
- Israeli genotypes

Archaeobotanic remains identification



possible resemblance to Uzbekistan's wine industry

- A long history of wine production, with big ups and downs.
- Local grape varieties shifting accordingly.
- A story to be built -strongly, in my opinion, on the glorified ancient history of this nation.

THANKS

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TO THE GOVERNMENT OF UZBEKISTAN- FOR
SHOWING ME HOW TO HONOR A GUEST