



## HILTON The Dalmatian Syrah 2012

This wine is called The Dalmatian on account of the minimal portions of the Viognier cultivar used in the blend, either co-fermented, or in topping barrels, depending on the vintage, as the Viognier grape is reported as having its origins from the Dalmatian coast (in current day Croatia).

- **WINE OF ORIGIN STELLENBOSCH**
- **95% SYRAH / 5% VIOGNIER**
- **2012 VINTAGE**
- **2,040 BOTTLES PRODUCED**
- **Hand-picked & sorted in the vineyard**

### WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 35 parts per million. Left to cold soak for 48 hours, inoculated with a Rhone yeast, fermented at temperatures between 18-30 celcius for 7 days, pumped over twice a day, tank closed off for 12 days, pressed, and racked back into tank for full malolactic before being transferred to barrel.

### MATURATION

Small French oak barrels, 60% NEW, for 28 months – no fining or filtration.

OFFICIAL ANALYSIS								
Alc.Vol %	Total Extract g/l	Residual sugar g/l	Sugarfree extract g/l	Total acidity g/l	Volatile acidity g/l	Free SO2 mg/l	Total SO2 mg/l	Ph
14.44	30.8	2.8	29.0	5.9	0.68	27	126	3.48

### TASTING NOTE (as at March 2015)

Delicate hints of violets and dark black forest fruits on the nose, followed by a luscious, rich, ripe and round palate of layered Christmas pudding flavours, tightly packed, with soft tannins, and an elegant finish.

### CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2018 - 2022
- Cellaring potential until 2026