



## **HILTON The Dalmatian Syrah 2014**

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 (current day Croatia).

- **WINE OF ORIGIN STELLENBOSCH**
- **99% SYRAH / 1% VIOGNIER**
- **2014 VINTAGE**
- **1,600 BOTTLES PRODUCED**
- **Hand-picked & sorted in the vineyard**

### **WINEMAKING**

100% de-stemmed and crushed with an addition of sulphur at 20 parts per million. Left to cold soak for 48 hours, inoculated with a Rhone yeast, fermented at temperatures between 18-26 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 small French oak barrels.

### **MATURATION**

Small French oak barrels, 25% NEW, for 23 months – no fining or filtration.

<b>OFFICIAL ANALYSIS</b>								
<b>Alc.Vol %</b>	<b>Total Extract g/l</b>	<b>Residual sugar g/l</b>	<b>Sugarfree extract g/l</b>	<b>Total acidity g/l</b>	<b>Volatile acidity g/l</b>	<b>Free SO2 mg/l</b>	<b>Total SO2 mg/l</b>	<b>Ph</b>
14.31	28.8	2.5	27.3	5.7	0.63	22	106	3.58

### **TASTING NOTE (as at September 2017)**

Fragrant nose of blueberries, cherries and blackberries. Dark forest fruits and a hint of spice supported by subtle French oak maturation on the palate – elegant dark fruit with ripe tannins and a soft yet refreshing acidity create good length and aftertaste.

### **CELLARING POTENTIAL**

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2019 - 2024
- Cellaring potential until 2025