



## HILTON Ironstone Syrah 2011

- WINE OF ORIGIN STELLENBOSCH
- 100% SYRAH
- VINTAGE 2011
- 3,300 BOTTLES PRODUCED
- Hand-picked & sorted in the vineyard

### WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 40 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, 3<sup>RD</sup> and 4<sup>TH</sup> fill barrels, for 22 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
14.47	29.7	2.7	28.0	5.9	0.58	18	118	3.62

### TASTING NOTE (as at 24 June 2014)

Highly aromatic, with hints of spice, cinnamon and black cherries on the nose, followed by a soft smooth and rich palate of dark fruits and an opulent mouth-feel. Ripe tannins offer particular fine balance and seductive appeal.

### CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2015 - 2018
- Cellaring potential until 2020