



HILTON Ironstone Syrah 2012

- WINE OF ORIGIN STELLENBOSCH
- 100% SYRAH
- VINTAGE 2012
- 4,243 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 18-28 celcius for 7 days, pumped over twice a day, tank closed off for 14 days, pressed, and racked back into tank for full malolactic before being transferred to barrel.

MATURATION

Small French oak barrels, 3RD and 4TH 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
14.65	31.3	3.1	29.2	6.0	0.68	25	118	3.49

TASTING NOTE (as at 1 August 2015)

Bursting with small red fruits accompanied by aromas of spice, licorice and cloves, this is followed by a soft smooth and rich palate of dark fruits and an elegant, opulent mouth-feel. Ripe tannins offer a particularly finely tuned balance of a wine possessing a seductive appeal.

CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2015 - 2020
- Cellaring potential until 2023