



## HILTON Ironstone Syrah 2013

- WINE OF ORIGIN STELLENBOSCH
- 100% SYRAH
- VINTAGE 2013
- 7,013 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, 3<sup>RD</sup> / 4<sup>TH</sup> / 5<sup>th</sup> / 6<sup>th</sup> fill barrels, for 20 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
14.07	29.8	3.5	27.3	5.8	0.66	22	129	3.48

### TASTING NOTE (as at 1 May 2016)

A little closed on the nose (and the palate) but displaying notes of small red fruits and a touch of white pepper and spice. The palate is taught and beautifully balanced with soft, smooth and intense darker fruits of cherry, mulberry and plum. Ripe and powerful tannins offer a wine destined to mature nicely over the next 5-8 years.

### CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2016 - 2021
- Cellaring potential until 2024