



HILTON The Dalmatian Syrah 2011

- WINE OF ORIGIN STELLENBOSCH
- 95% SYRAH / 5% VIOGNIER
- 2011 VINTAGE
- 1,500 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, 70% NEW, for 27 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
14.38	28.9	2.8	27.1	5.7	0.75	18	117	3.39

TASTING NOTE (as at 24 June 2014)

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