



HILTON The Dalmatian Syrah 2017

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**
- **2017 VINTAGE**
- **1,364 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 strain of Rhone yeast, fermented at temperatures between 18-28 celsius for 7 days, pumped over twice a day, tank closed off for 12 days, pressed, and racked back into tank for full malolactic fermentation before being transferred for maturation in small French oak barrels.

MATURATION

Small French oak barrels, 20% NEW, for 19 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
13.99	27.4	2.0	26.4	5.8	0.73	20	70	3.5

TASTING NOTE (as at May 2019)

Dark ruby in colour, a subtle nose of dark fruits (cherries, blackcurrants and loganberries) with a whiff of violets. Luscious blackberry notes and a hint of spice on the palate supported by subtle French oak integration – well rounded, finely balanced, smooth tannin structure and a long finish.

CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2022 - 2028
- Cellaring potential until 2032