



## HILTON The Dalmatian Syrah 2018

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**
- **100% SYRAH**
- **2018 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
13.47	24.9	1.8	24.2	5.2	0.54	22	62	3.52

### 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 2023 - 2029
- Cellaring potential until 2031