



HILTON Ironstone Syrah 2019

- WINE OF ORIGIN STELLENBOSCH
- 100% SYRAH
- Ferricrete / ironstone soils
- 2,959 BOTTLES PRODUCED
- Hand-picked & sorted in the vineyard

WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 5 parts per million. Left to cold soak for 48 hours, alcoholic fermentation with natural yeasts, in closed stainless steel, at temperatures between 18-28 celcius for 7-9 days, pumped over two to three times 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, 2nd / 3rd / 4th / 5th / 6th fill barrels, for 16 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
13.76	27.3	1.9	26.4	5.2	0.5	21	56	3.51

TASTING NOTE (as at Jan 2023)

Bright, clear dark inky colour - notes of dark forest fruits, dark cherry and a hint of spice on the nose followed by a crystalline palate of tightly packed, ripe, damson, loganberry and blackberry. A good acidity on the palate provides this wine with a good backbone to age. It is finely balanced with soft tannins and will benefit from maturing in correct cellaring conditions for 5-8 years.

CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter' two hours before serving.
- Optimum drinking 2023 - 2028
- Cellaring potential until 2029