



HILTON Cartref Syrah 2019

Grown on soils possessing a soil type called Cartref. These soils are youthful on account of their limited rock weathering.

- WINE OF ORIGIN ELGIN
- 100% SYRAH
- Cartref & Koffieklip soils
- 280m altitude
- Hand-picked & sorted in the vineyard

WINEMAKING

100% de-stemmed and crushed with zero addition of sulphur, left to cold soak for 48-72 hours, and fermented with indigenous yeast at temperatures between 18-30 celsius for 8 days, pumped over twice a day. After alcoholic fermentation one of the two tanks was pressed and the wine pumped in to fill up the remaining tank where it was left on its skins for 3 weeks, before being pressed and racked into barrel for full natural malolactic fermentation in small French oak barrels.

MATURATION

Small French older oak barrels, from 2 to 8 years, aged for 14 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	25.7	1.7	25.0	5.5	0.71	32	96	3.54

TASTING NOTE (as at January 2021)

Bright ruby colour, hints of wild strawberries and cherries. Light to medium bodied, the palate is softly vibrant, beautifully elegant, with a clean acidity, possessing flavours of blackberry and morello cherry. Subtle tannins balance a mouthfeel and lingering aftertaste that allow this wine to age for 2-5 years. Serve slightly chilled over the summer months - delicious with lamb chops, sauteed potatoes and a bacon, broccoli, apple and chicory salad.

CELLARING POTENTIAL

- Optimum drinking 2022 - 2026 - maximum cellaring potential 2030