



HILTON Cartref Syrah 2018

- WINE OF ORIGIN ELGIN
- 100% SYRAH
- VINTAGE 2018
- 3,121 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 72 hours, 'naturally' left to ferment on indigenous yeasts and fermented at temperatures between 18-28 celcius for 8 days, pumped over two to three times a day, tank closed off with zero ullage for 21 days, pressed and racked into barrel for full malolactic.

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
13.05	25.7	1.7	25.00	5.5	0.71	32	96	3.54

TASTING NOTE (as at 13 May 2020)

Bright, clear medium + ruby colour - notes of dark forest fruits, earth, porcini, maraschino cherries and a hint of spice on the nose followed by a soft elegant palate of tightly knit, ripe, recurrants, dark plums and loganberry. A good acidity on the palate provides this wine with a good backbone to age for 5-7 years.

CELLARING POTENTIAL

- When drinking now, decant into a 'ships decanter'.
- Optimum drinking 2020 - 2024
- Cellaring potential until 2026