



## HILTON The Unyielding Syrah 2018

Named on account of the low yielding clone SH22 The Unyielding Syrah is a wine produced from finite volumes of intensely elegantly flavoured grape clusters which create a wine of extreme focus.

- WINE OF ORIGIN ELGIN
- 100% SYRAH
- 2018 VINTAGE
- 614 BOTTLES PRODUCED
- 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 made 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 oak barrels, 70% NEW, for 17 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
12.82	25.1	1.1	24.2	5.4	0.68	28	78	3.55

### TASTING NOTE (as at November 2019)

Bright ruby colour, hints of small red and dark berry fruits on the nose with a touch of spice and a whiff of new oak. The palate is intensely vibrant and elegant, with a good clean acidity and flavours of blueberry, violet and morello cherry. Subtle tannins, a balanced mouthfeel and lingering aftertaste shall allow this wine to develop nicely over the next 8-10 years.

### CELLARING POTENTIAL

- When drinking now, decant 1-2 hours before required and serve into large stemware..
- Optimum drinking 2021 - 2025 - maximum cellaring potential 2032