

R I C H A R D HILTON V I N E Y A R D S

Produced in finite volumes of intensely elegant flavoured grape clusters which create a wine of extreme focus; The Unyielding is named on account of the low yields harvested in the vineyard.

- **WINE OF ORIGIN ELGIN**
- **100% SYRAH**
- **2019 VINTAGE**
- **1,369 BOTTLES PRODUCED**
- **Cartref & Koffieklip soils**
- **280m altitude**
- **Clone SH99 planted in 2004**
- **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, 60% NEW, 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
12.91	27.1	1.4	26.7	5.3	0.71	18	89	3.58

TASTING NOTE (as at July 2022)

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 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 2022 - 2028 - maximum cellaring potential 2030