

Bilton Cabernet Sauvignon 2003

Bilton Cabernet Sauvignon 2003 is a powerful yet utterly stylish wine that entices the senses with a concentrated bouquet of mulberry, dark cherry and vanilla with touches of tobacco and green pepper, subtly complemented by the merest hint of oak. The well-balanced palate delights with complex layers of developing fruit.

Bilton Cabernet Sauvignon 2003 is a very versatile table companion that accentuates the taste of rare grilled steak and hearty stews magnificently. Enjoy now or keep the wine for another three to five years to reach its full potential.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker : Rudie de Wet

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.70 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

This robust Cabernet Sauvignon achieved 4 stars in the 2006 John Platter Guide, South Africa's definitive wine directory, and clinched a silver medal at the 2005 Veritas Awards.

ageing : This full-bodied Cabernet Sauvignon has outstanding maturation potential.

in the vineyard : Bilton with its prime location and pristine terroir has all the right elements to produce wines of superior quality. Deep soils combined with cool maritime breezes, provide ideal conditions for slow ripening of the grapes and the development of an abundance of varietal flavour.

about the harvest: The grapes for this wine were handpicked at optimum ripeness in the early morning to reach the cellar in prime condition.

in the cellar : In the cellar, the grapes were carefully hand-sorted, crushed and cold soaked for 48 hours and during the fermentation process pumping over occurred up to four times a day. Extended contact with the skins enhanced the distinctive character of the wine, which was left to mature in small French barrels for 17 months.

