

## Bilton Sir Percy 2004

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2007 John Platter Wine Guide - 4 stars

2008 John Platter Wine Guide - 4 stars

This rich Bordeaux blend is deep ruby red in colour with aromas of black olives and an earthy, leathery character complemented by sumptuous spicy notes of cloves and cinnamon.

Masculine wine with a complex palate rich in intense cigar box and tobacco leaf flavours infused with truffles. This is a well-structured wine with balanced tannins ending with a long lingering aftertaste.

Chocolate Pairing: Our rich Dark Belgian Chocolates have been specially made to complement and accentuate the flavours and characteristics of the Bilton wines. Enjoy Sir Percy with any of our fine chocolates.

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variety : |

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 14.56 % vol   rs : 2.30 g/l   pH : 3.37   ta : 6.40 g/l

type : Red   style : Dry   wooded

pack : Bottle   closure : Cork

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**in the cellar :** Handpicked, crushed and de-stemmed. Pre-soaked for 2 days before yeast-inoculation with controlled fermentation in stainless steel tanks. After fermentation, free-run and pressed juice are mixed.

Assessed, pre-blended and matured for 10-22 months in French, American and Hungarian oak (300 litre barrels, 40% New Oak and 60% second fill). Blended again for optimum character. Egg white fining is then followed by soft filtration and bottling on the Estate. Wine is further matured in bottle for 12-18 months.

Our Flagship wine is dedicated to our Great Grandfather Percy Bilton.

Winemaker Rudi de Wet and Wine Consultant giorgio Dalla Cia have blended a masterpiece. Each vintage will feature a different hat, a metaphor for the many characteristics of the man Percy Bilton. 111 years in the making, we are proud to honour our heritage in such a way.