

## Bilton Merlot 2005

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2008 Old Mutual Trophy Wine Show - Silver medal

2008 Decanter International Wine Awards - Bronze award

The complex nose of blueberry, black cherry, chocolate, vanilla and cinnamon presents an irresistible invitation.

The elegant wood character enhances the complexity and structure of this Merlot. The palate is velvety, supple and beautifully rounded. This wine is well structured and has great ageing potential.

Delicious with roast lamb, pasta dishes, grilled duck and veal. Chocolate Pairing: Our rich Dark Belgian Chocolates have been specially made to complement and accentuate the flavours and characteristics of the Bilton wines. Bilton - Cherry & Black Currant infusion, Smooth, Dark Belgian chocolate, 70% cocoa.

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**variety :** Merlot |

**winery :** Bilton Wines

**winemaker :** Rudi de Wet

**wine of origin :** Stellenbosch

**analysis :** alc : 13.76 % vol   rs : 2.6 g/l   pH : 3.56   ta : 6.2 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

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**ageing :** Enjoy now or within 10 years from harvest.

**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 18-22 months in French, American and Hungarian oak (300 litre barrels, 30% New Oak and 70% 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.

Bilton Merlot featured in our Maiden Vintage in 1998.

Our Merlot has become renowned for its smooth, bold and irresistible character. A true gem from the slopes of the Helderberg Mountain, the Bilton Merlot delights at any occasion.