

Bilton Cabernet Sauvignon 2005

An elegantly stylish wine that entices with an earthy bouquet of cloves, cinnamon and black olives with touches of tobacco and truffles. The well-balanced, masculine palate delights with complex layers of developing fruit and has a superb long-lingering aftertaste. This wine is well-structured and has great ageing potential.

A versatile table companion - rare grilled steak and rich stews are especially recommended. Chocolate pairing: Bilton - Mocca Infusion, Crunchy Coffee Bean texture, Dark Belgian chocolate, 70% cocoa.

variety : Cabernet Sauvignon |

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Coastal

analysis : alc : 14.75 % vol rs : 2.43 g/l pH : 3.7 ta : 5.85 g/l

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

pack : Bottle **closure :** Cork

2008 John Platter Wine guide - 4 stars

2007 John Platter Wine Guide - 4 stars

Veritas 2007 - Bronze

Score of 89/100 from Steve Tanzer, USA

ageing : Enjoy now or within 6-8 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, blended and matured for 18-22 months in French, American and Hungarian oak (300 litre barrels, 30% New Oak and 70% second fill). Egg white fining is then followed by soft filtration and bottling on the Estate. Wine is further matured in bottle for 12-18 months.

Another member of our Maiden Vintage in 1998, the Bilton Cabernet Sauvignon is earthy, full-bodied and mature.

A superlative wine with large character and a complex, endearing palate.