

Bilton Shiraz 2005

2008 John Platter Wine Guide - 4 stars

Veritas 2007 - Silver

2007 John Platter Wine Guide - 4 stars

2007 Michelangelo International Wine Awards - Silver medal

A wine with billowing aromas of wild berry, organic, meaty and spicy flavours. Vanilla and cinnamon are accompanied by attractive whiffs of leather, black olives and fine oak. The rich and complex palate rewards with a velvety and intense body with balanced tannins and a lingering aftertaste. This wine is well structured and has great ageing potential.

Superb with roast lamb and mint sauce, well-cured ham, spicy chicken and red meat. Chocolate pairing: Our rich Dark Belgian chocolates have been specially made to complement and accentuate the flavours and characteristics of the Bilton wines. Bilton - Liquorice and Chilli Infusion, Smooth, Dark Belgian Chocolate, 70% cocoa.

variety : Shiraz |

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Coastal

analysis : alc : 14.12 % vol rs : 4.19 g/l pH : 3.59 ta : 5.49 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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ageing : Enjoy now or within 6-8 years from harvest.

in the cellar : Grapes harvested at optimum ripeness were carefully hand-sorted, crushed and cold soaked for 48 hours. Gentle handling and minimal interference ensured that the distinctive character was captured in the wine. The wine was matured in select small French and American oak barrels for 17 months prior to bottling.

Introduced in 2001, the Bilton Shiraz is known for its spicy, fruity and inviting character.

A delicious offering with fine cuisine or on its own.