

Bilton Sauvignon Blanc 2009

This wine is clean and greenish in colour. Tropical lime and grapefruit. To the more ripe melon, papaya and paw-paw.

Slightly sweet, 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. Bilton - Lime and Mango infusion, Lime Zest texture, White Belgian chocolate.

variety : Sauvignon Blanc |

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 13.18 % vol rs : 1.85 g/l pH : 3.33 ta : 6.21 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the cellar : Handpicked, crushed and de-stemmed. Rapidly cooled and pressed at 1bar. Free run and pressed juice are then mixed together under nitrogen blanket. Wine is pumped into stainless steel tanks, yeast is added and fermentation is controlled between 10° and 13° C. 21 days fermentation. Sulphur added to protect the wine.

To develop the desired level of elegance, we carefully chose the finest grapes. This produces a crisp, light and yet complex wine.

Simply enjoyable and perfectly suited to any occasion, or no occasion at all.