

Bilton Sauvignon Blanc 2010

This is an elegant fruit-driven wine layered with aromas of white peaches, sweet apples, passion fruit and floral notes. Green pears and guavas presents beautifully on the palate that is followed by a smooth rounded aftertaste. Classic in style showing great balance in structure and acidity.

Great food companion with any meal, best served chilled at 12°C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 1.2 g/l pH : 3.22 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the cellar : Grapes were picked at different ripening stages, ranging from a greener/crisper grape through to a yellow, over ripe grape. The different grapes were handled separately after being handpicked and transported to cellar to be de-stemmed and crushed.

Soft pressing followed into stainless steel tanks. Free run and soft press juice were kept together. Selective yeast was added with fermentation temperature controlled to 10°C for the greener style and a higher 13°C for the riper-style-until dry fermented. The styles were then blended in proportion. Stabilisation and soft bulk filtered prior to bottling.

