

Bilton Shiraz 2006

A complex nose of cinnamon spice, wild berries and dark chocolate. It exudes a sexiness of opulent tannins. The palate offers black olives and leather which allows for well balanced Tannins and a lingering aftertaste.

A perfect companion to a spicy chicken or red meat dish.

variety : Shiraz | 100% Shiraz

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.5 g/l pH : 3.62 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

John Platter : 4 Stars

in the cellar : A selection of grapes were handpicked and transported to the Cellar where they were de-stemmed and crushed. Selected yeast inoculated to start the fermentation and controlled fermentation took place in open fermentor tanks.

After fermentation free-run and press juice were kept separately for later blending . Assessed, blended and matured for 22 months in French, American and Hungarian oak 300 litre barrels, 80% new and 20% second and third fill. Egg white fining followed by soft filtration and bottling.

Bottle maturation from 18months.

