

Bilton Merlot 2006

Deep, bright purple in colour. Sweet enticing nose with violets, lavender, ripe plum & cherry that creates a sweet spicy backing. The bouquet all repeats beautifully on the palate with additions of chocolate and a hint of coffee. Silky and well balanced on the palate with juicy, supple tannins.

Delicious with red meat dishes such as oxtail, roast lamb, beef and venison; also recommended with richly flavoured fish dishes and mature white cheese perfect companion to a spicy chicken or red meat dish.

variety : Merlot | 100% Merlot

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.01 g/l pH : 3.4 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

John Platter : 4 Stars

ageing : Already very accessible yet lots of development potential over the next 5 to 6 years. This wine will be well worth the wait.

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. followed by soft filtration and bottling. Bottle maturation from 18months.

