

## Bilton Sir Percy 2005

Rich red in colour with blackberries, cinnamon spice and leather characters on the nose with cloves and fine oak aromas. Strong tomato leaf flavours with truffles and meaty notes. Masculine complex tannins on the palate, great balance with a long lingering aftertaste.

To be enjoyed with well matured fillet "Classic, unique, bold yet well balanced".

**variety :** Cabernet Sauvignon | 65% Cabernet Sauvignon, 18% Merlot, 17% Petit Verdot

**winery :** Bilton Wines

**winemaker :** Rudi de Wet

**wine of origin :** Stellenbosch

**analysis :** alc : 13.76 % vol   rs : 3.33 g/l   pH : 3.69   ta : 6.22 g/l

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

**pack :** Bottle   **closure :** Cork

John Platter Wine Guide - 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 18 months.

