

Bilton Pinotage 2008

Intense, deep ebony and purple in colour. Classic aromas of white turkish delight, cherries and blueberries are paired beautifully with dark chocolate, roasted coffee beans and plums. Opulent yet elegant with great structure balanced by integrated wood characteristics. With soft tones of ripened bananas and earthy beetroot, the finish is graceful with a long lasting aftertaste.

Delicious with burgers, pastas and curries.

variety : Pinotage | 100% Pinotage

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis: alc : 14.3 % vol rs : 2.17 g/l pH : 3.6 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

John Platter : 3 1/2 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 : Grapes were selected and handpicked in 18kg plastic boxes. Bunch selection at the Cellar before de-stemming and crushing. Pre-soaked through mash-cooler and pumped to cold stainless steel tanks. selective yeast added to obtain strong fermentation at 26-30°C, until sugar level almost converted to alcohol, then pressed with bag press.

After malolactic fermentation left in 80% new & 20% second fill barrels for 12 months. 50% French oak & 50% Hungarian oak. Soft fining and soft filtration prior to bottling le maturation from 18months.

