

Bilton Matt Black 2007

A red blend that is complex with a lovely deep garnet colour that explodes with flavours of berries & cherries. The Petit Verdot adds the lovely spice, while the Cabernet Sauvignon the meatiness. The well rounded palate rewards with mellow ripe tannins overflowing into a long lingering aftertaste of dark chocolate.

Lovely with spiced chicken dishes, roast duck and will be a great food companion with any alfredo pasta dishes.

variety : Cabernet Sauvignon | 34% Cabernet Sauvignon, 33% Shiraz, 13% Petit Verdot, 12% Merlot, 5% Mourvedre, 3% Pinotage

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

Veritas Gold Award

in the cellar : Grapes were specially selected in the vineyards and then harvested at 24.5° B. De-stemmed and crushed then pre-soaked with very little pump-overs done until fermented dry.

The grapes were pressed with a bag press up until 1.4 bar - free run and then pressed juice added together. 70% malolactic fermentation in wooden barrels. Wood matured for 18 months in American, French and Hungarian 300 litre oak barrels, then fined, filtered and bottled.

