

Bilton Cabernet Sauvignon 2006

Rich purple/red in colour with black olives, earthy and leather characters on nose with cloves and cinnamon - lovely spicy aromas. Strong cigar box and tobacco leaf flavours with tomato leaf and truffles. Masculine complex tannins on the palate with an elegant long lingering aftertaste and finish.

To be enjoyed with roast beef or game dishes

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 3.82 g/l pH : 3.53 ta : 6.9 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

John Platter Wine Guide - 4 stars

about the harvest: Grapes were handpicked

in the cellar : Grapes were transported to cellar where they were crushed and destemmed. Pre-soaked for 2 days before chosen 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 from 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

