

Bilton Cabernet Sauvignon 2007

The colouring of purple black lends to classic aromas of tobacco leaf, dark chocolate roasted coffee beans. This elegant wine has a sophisticated palate of wild berries, almonds and black truffles. The rich, rounded tannins confirms great ageing ability.

Superb with roast beef or a fine cheese selection.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.5 g/l pH : 3.6 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

Platter's guide: ****½ Stars

VERITAS Gold Award

Decanter Silver Award

about the harvest: Grapes were handpicked.

in the cellar : Grapes were transported to cellar where they were de-stemmed and crushed. Pre-soak took place for 2 days before selected yeast were inoculated to start the fermentation and controlled fermentation took place in stainless steel open top tanks. After fermentation free-run and selected press-wine were blended together. Assessed, blended and matured for 22 months in French, American and Hungarian oak 300 litre barrels, of which 80% new and 20% second fill. Egg white fining followed by soft filtration and bottling.

Bottle maturation for 12-18 months.

