

## Bilton Merlot 2007

The nose is packed with rich, sweet, dark fruits of wild berries, dark chocolate and plums. Soft velvet tannins and roasted oak flavours are seamlessly married with the mint and dark blackcurrant fruit on the palate. This wine is balanced and concentrated with a lingering aftertaste.

Serve with lamb or grilled duck breasts.

**variety** : Merlot | 100% Merlot

**winery** : Bilton Wines

**winemaker** : Rudi de Wet

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.2 % vol **rs** : 2.16 g/l **pH** : 3.57 **ta** : 6.3 g/l

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

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

**ageing** : Age ability: 10 years : 2011 - 2020

**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 stainless steel tanks. All the wines were assessed and blended before maturation and aged for 22 months in 300 litre barrels. After barrel maturation the wine received a soft filtration and was finally bottled. Bottle maturation took place for 18 months for further developing of the wine.

