

Bilton Shiraz 2007

The colouring of purple black lends to classic aromas of cinnamon, nutmeg and cloves with pink peppercorns undertones. Interesting aromas of honey bush follows. This elegant wine has a sophisticated palate of sweet berries, black olives and a meaty character. The rich, rounded tannins confirms great ageing ability.

Kudu steak with wild mushroom and pepper sauce or Karoo lamb.

variety : Shiraz | 100% Shiraz

winery : Bilton Wines

winemaker : Rudi de Wet

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 2.37 g/l pH : 3.49 ta : 6.34 g/l

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

pack : Bottle **closure :** Cork

Platter's guide: **** Stars
VERITAS Silver Award

about the harvest: Grapes were handpicked.

in the cellar : Grapes were transported to the 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.

