

Bilton Merlot 2000

Sold Out

Deep mulberry colour. Nose leads with "sweet" chocolate, sweet violets and lots of ripe plum, mulberry and cherry notes. Smokey hints with a touch of vanilla. Big, generous mouth with repeat of what the nose promised. Despite youth has silky texture over supple, ripe tannins.

Good versatile food wine. Anything from light meats, fuller flavoured fish, yellow tail, geelbek, red roman etc, to lighter stews and bredies. Great with mature, soft white cheese.

variety : Merlot | 100% Merlot

winery : Bilton Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.83 % vol rs : 2.9 g/l pH : 3.34 ta : 6.0 g/l

type : Red style : Dry wooded

pack : Bottle

Wine Masters Challenge - IV World Wine Contest - Portugal -

Silver

Veritas 2002 - Bronze

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

International Wine Challenge 2002 - Silver

Wine Magazine March 2002 - 4.5 Stars

ageing : Excellent development potential over a couple of years and through five and more.

in the vineyard : Surface: 6.74 Ha

Soil: Deep, cool moist soils

Locality: Medium to high north facing slopes

about the harvest: Production: 10 tons per hectare

in the cellar : Bilton Merlot is processed for three to four weeks in order to extract its characteristic strength, colour and full body. After 14-16 months of maturing in small French oak barrels, the wine emerges with a dark, brilliant ruby/mulberry colour, with complex flavours of ripe fruit, mint and chocolate.

Wine Produced

9000 bottles (750ml)

40 x 1.5l Magnum

5 x 5l Rheboams

