

Bilton Cabernet Sauvignon 2000

Sold Out

Ripe, berry fruit nose with some herby tones. Good mouth feel with sweet fruit tones and juicy tannins. Smooth across the palate. Well structured and fine cedary background. Well rounded with lots of development potential.

Good food wine and great partner to wide selection of meat dishes with steak and roasts in particular.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.80 % vol rs : 2.3 g/l pH : 3.46 ta : 6.1 g/l

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

pack : Bottle

Veritas 2002 - Bronze

The International Wine & Spirit Competition 2002 - Silver

International Wine Challenge 2002 - Silver

Wine Magazine April 2002 - 4 Stars

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

in the vineyard : Surface: 3.34 ha

Soil: Cool moist soils

Locality: Low/medium northerly slopes

about the harvest: Production: 9.5 tons per hectare

in the cellar : Bilton Cabernet Sauvignon is macerated and left for three weeks extended skin contact in order to extract its characteristic colour and structure. After 14-16 months of maturing in small French oak barrels, the wine emerges with a dark, clear ruby/garnet colour and complex structure.

Wine Produced

7500 x 750ml

40 x 1.5l Magnum

5 x 5l Rheubooms

