

Bilton Merlot 2001

A fragrant wine with outstanding maturation potential. Enticing aromas of violets, lavender, ripe plums, cherries and spices flow through on the silky palate. Sweet chocolate, a hint of coffee and juice, supple tannins add to the taste sensation.

Very good food wine especially with red meat dishes such as oxtail, roast lamb, beef and venison, also recommended with richly flavoured fish dishes and mature white cheese.

variety : Merlot | 85% Merlot, 15% Cabernet Sauvignon

winery : Bilton Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.42 % vol rs : 1.9 g/l pH : 3.44 ta : 5.9 g/l

type : Red style : Dry wooded

pack : Bottle

Veritas 2003 - Bronze

International Wine Challenge 2003 - Silver

International Wine & Spirit Competition 2003 - Silver

ageing : Enjoy now or within 5 to 6 years from harvest.

in the vineyard : Surface: 6.74 ha

Soil: Deep, cool moist soils

Locality: Medium to high north facing slopes

about the harvest: Production: 7 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 emerge with a dark, brilliant ruby/mulberry colour, with complex flavours of ripe fruit, mint and chocolate.

Wine Produced

11 240 X 750ml

45 x 1.5l Magnum

5 x 5l Rheoboam

