

Bilton Cabernet Sauvignon 2001

The fine balance of this elegant wine belies its ample generosity. The bouquet beckons with ripe, dark berry fruits, tobacco, leather and sweet spicy oak - all well intertwined with hints of green pepper and cassis. The soft, yet full fruity palate rewards with layers of flavour, backed by soft tannins.

A great accompaniment to red meat, especially rich stews, grilled steak and roasts.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 1.9 g/l pH : 3.52 ta : 5.8 g/l

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

pack : Bottle

Veritas 2003 - Silver

4 Stars Decanter Magazine 2003 (July issue)

International Wine & Spirit Competition 2003 - Bronze

International Wine Challenge 2003 â€” Silver

ageing : Enjoy now or within 5 to 8 years from harvest.

in the vineyard : Surface: 3.34 ha

Soil: Cool moist soils

Locality: Low/medium northerly slopes

about the harvest: Production: 7.5 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

6832 x 750ml

45 x 1.5l Magnum

5 x 5l Rheoboam