

Bilton Shiraz 2001

Sold out

First vintage - Stellenbosch Region - New addition to Bilton range

This elegant, well-balanced wine impresses with a complex nose combining ripe mulberries, dark cherries and a whiff of smokiness with hints of dry herbs, cloves and black pepper. It is rich and smooth on the palate with sweet, supple tannins and an attractive, savoury edge that lingers on the finish.

Very good food wine especially with red meat dishes such as beef stroganoff, herbed roast leg of lamb or grilled pepper steak.

variety : Shiraz | 100% Shiraz

winery : Bilton Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.04 % vol rs : 2.2 g/l pH : 3.43 ta : 5.9 g/l

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

pack : Bottle

Veritas 2003 - Silver

Best of 50 Shiraz at Caledon Wine Makers Guild - Shiraz Tasting 2003

International Wine Challenge 2003 - Gold

International Wine & Spirit Competition 2003 - Gold

3 star rating in Wine Magazine February 2003 issue (under New Releases)

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

in the vineyard : Surface: 4.34 ha

Soil: Stony, well drained soils

Locality: North-West facing slopes

about the harvest: Production: 7 tons per hectare

in the cellar : Bilton Shiraz is hand selected and carefully treated to ensure optimum extraction of the brilliant colour and ripe flavours. Aged for 16 months in selected French and American Oak, the wine emerges complex with abundance of flavours of ripe fruits and herbs.

Wine Produced

4120 x 750ml

20 x 1.5l Magnum

5 x 5l Rheoboam

