

Bilton Cabernet Sauvignon 2002

International Wine & Spirit Competition 2004 - Silver

An elegantly stylish wine that entices with a bouquet of mulberry, dark cherry and vanilla, with touches of tobacco and greenpepper, subtly complemented by the merest hint of clean oak. The well-balanced palate delights with complex layers of developing fruit and the wine has outstanding maturation potential.

A versatile table companion – rare grilled steak and rich stews are especially recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bilton Wines

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.65 ta : 6.7 g/l

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

pack : Bottle

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ageing : Enjoy now or within 6 – 8 years from harvest.

in the vineyard : Surface: 3.34ha

Soil: Cool moist soils – Oakleaf / Tukulu

Locality: Low northerly slopes

in the cellar : The grapes were harvested in the early morning to reach the cellar in prime condition and were cold soaked. Pump-over occurred 3 to 4 times a day. Following fermentation, extended skin contact was allowed and the wine was matured in small French oak barrels for 17 months.

