

Bilton Merlot 2002

Michelangelo International Wine Awards 2004 - Grand d'Or Winner
International Wine & Spirit Competition 2004 - Silver

The complex nose of milk chocolate, blackcurrant, plum, dark cherry, hints of cinnamon, vanilla and a whiff of herbs presents an irresistible invitation. Fine supportive oak contributes yet another dimension. The medium-bodied palate is juicy, supple and beautifully rounded while soft, well-integrated tannins add structure and backbone.

Delicious with roast lamb and grilled duck breasts.

variety : Merlot | 100% Merlot

winery : Bilton Wines

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.34 ta : 6.02 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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ageing : Enjoy now or within 3 - 5 years from harvest.

in the vineyard : Surface: 6.7ha

Soil: Deep cool moist - Oakleaf / Tukulu

Locality: Medium to high north facing slopes

about the harvest: The grapes for this wine were picked at full ripeness to ensure optimum flavour.

in the cellar : Following gentle crushing the grapes were cold soaked for 48 hours. Regular pumpover (3 to 4 times a day) aided the extracting of the desired colour and flavour, while 17 months of maturation in small French oak barrels added to the complexity.

