



Bilton Matt Black 2005

Suggested Retail: \$16.99

Wine Maker: Rudi de Wet

Appellation: Stellenbosch

Varietal: Merlot 35% / Cabernet Sauvignon 25% /
Shiraz 27% / Petit Verdot 15%

Yields per Acre: 3 Tons / acre

Cases Produced: 1,100

Filtration and fining: 5g per hecto litre of
egg White Fining / cross
flow filtration 0.45

Wood treatment: 90% French oak/10%Hungarian

Length of barrel maturation: 18 months



UPC#:752183289511

Alcohol %: 14%

Total Acid: 6.00

Free/Total Sulfur: 31

pH: 3.64

Residual Sugar: 2.7

Viticultural Practices: Grapes were specially selected in the vineyards. Grapes were harvested at 24.5 balling. 250g of sugar per liter. Crushed and de-stemmed - punch down every three hours until fermented dry. Pressed with a traditional wooden press up till 1.4 bar – free run and then pressed juice together – 100% malolactic fermentation in big wooden vats - Wood matured 17 months in Oak Barrels – Fined, filtered and bottled.

Wine Makers Notes: A Red Blend that is complex with a lovely deep garnet color that explodes with flavours of berries & cherries. The Petit Verdot adds the lovely spice, while the Cabernet Sauvignon the meatiness. The well-rounded palate rewards with mellow ripe tannins overflowing into a long lingering aftertaste of dark chocolate.

Vintage Scores: 4 1/2 Starz John Platter Wine Guide 2007 - Suitably inky hues, dark fruit, trace liquorice, game, campfire, misleadingly accessible palate-supple, juicy, vibrates with health, but 18 months French/American oaking confirms seriousness & ageing potential.”