

vilafonté

‘Series C’ 2005

Merlot	22%
Malbec	6%
Cabernet Sauvignon	66%
Cabernet franc	6%
Alcohol	14.0%

Nr of barrels:	45
Aging:	18 Months in French oak barrels.
Yeast:	Most natural; some inoculated
Weather:	Windy weather and normal cycles of warm and cool weather leading up to the Cabernet harvest; warm and humid weather during its harvest, then cloudy and cool, and continued cool until we were finished.

“Powerful and Intense”

The combination of Cabernets (Cabernet Sauvignon and Franc) at 72% of the blend, with the smaller grapes of this vintage, is giving the tight structured foundation to Series C, making it a very powerful vintage of this Series.

C’s aromatics are deeply wound; some time in the glass shows sweet and sensuous black fruit in the nose; very expressive, with French oak underlying the fruit rather than dominating it. The wine is very young aromatically, exhibiting intense fruit; and, typically, 1-2 years from release the wine will start revealing its inherent complexity.

Stylistically the C is reminiscent of the 2003 vintage, and shows a significant level of ripe tannin, which is silkier in texture than the 2003 vintage was initially. Flavours of chocolate, almost a sense of liquid blackberries, come in the mid and end of the palate, balanced against some firm tannins, then a long finish of fruit.

Drink or age?? Series C will fit well now with intense flavoured red meat and game; yet will reward hugely a cellaring period of 1-2 years, show additional development over 8 years, then likely hold for another 10 years.