

vilafonté

Vilafonté 'Series C' 2008

The 2008 vintage started warm but gave way to cooler temperatures in February and March for our harvest, giving us even ripening, acid retention, and fine phenolic ripeness. Volumes were significantly restricted due to variable weather at flowering. The vintage produced the most refined 'Series C' we have made, and is unique in that there is no Cabernet Franc in the blend.

The 2008 'Series C' has aged 24 months, primarily in new French oak barrels and then for 12 months in the bottle. Pre-release tasting shows deep red-black colour, abundant, layered primary fruit and secondary savoury aromas, black currants, Morello cherry preserve, cocoa powder and balsamic. On the palate entry the wine is soft with fruit sweetness. In the mid palate it broadens to reveal flavour intensity and the traditional Series C structure. The Vilafonté C is marked by soft polished tannins, well-integrated oak and an elongated finish.

Decanting before the meal will provide intensified aromatics.

Cellaring of this young wine will reward the collector.



Cabernet Sauvignon	66%
Merlot	28%
Malbec	6%
Alcohol	15%
Ageing	24 months in 90% new French oak barrels
Yeast	mostly natural