

vilafonté

SERIES C 2003

“Potent and rich”

The wines’ aromatics are intense and deep, needing time in the glass, and some air, to surface. Black fruit cassis, blackberry, some dark flavours, pepper, chocolate and warm tones of oak begin to present themselves. Deep black fruit and complexity are hallmarks of this wine. Given the intensity, palate entry is surprisingly silky and elegant, building to strong weight and flavour concentration in the mid palate, big ripe and chewy tannins, sweet black fruit intensity, finishing with strength and duration of dark earthy flavours that gradually melt away. Overall, Series C is a refined and concentrated wine, with strong fruit weight and rich tannins. Tightly structured, it invites and satisfies; giving extended pleasure over time in the glass. Ageing potential? Given the balance and concentration of this wine it should develop over ten years and easily hold for another ten.

Re-tasted in January 2012

The Series C 2003 shows off with a deep red black colour. Very little sign of aging. Wine has a super intense crème de cassis nose. Plum and fruitcake shows on the secondary fruit profile with flint and antique metal oil that is very prominent. Good minerality in the vintage. Mouth is very soft. Good concentration and very good weight. Still have some firm tannin. Wine is entering its prime drinking age.

Decanting before a meal will provide intensified aromatics.

