

# vilafonté

## **SERIES C 2005**

### **Dark and luxurious**

Windy weather and normal cycles of warm and cool weather leading up to the Cabernet harvest; warm and humid weather appeared during its harvest; then it became cloudy and continued to be cool until completion. The 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; after some time in the glass shows very expressive sweet and sensuous black fruit in the nose; with French oak underlying the fruit; rather than dominating it. 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. Series C will fit well now with intense flavoured red meat and game; yet will reward hugely a cellaring period and will show additional development over 8 years, then likely hold for another 10 years.

The 2005 Series C matured for 18 months in French oak barrels; 12 months in bottle before its release in 2008.

Series C consists of 66% Cabernet Sauvignon, 22% Merlot, 6% Cabernet Franc and 6% Malbec  
45 barrels were produced

Decanting before a meal will provide intensified aromatics.

### **Re-tasted in January 2012**

The Series C 05 shows black in colour with red/blue tint. Very appealing deep red and black fruit flavour profile. Fruit is fresher and more in the "stewed-range" than in the "preserved-range" of fruit aromas. There is good fruitcake, black currant and balsamic aromas on the nose. The mouth is fine and smooth with great softness on the final exit, while maintaining intense concentration.

