

vilafonté

SERIES C 2006

“Powerful yet elegant”

The 2006 vintage was characterized by the smallest berries experienced to date, leading to extremely deep, concentrated wines. The 2006 Series C is as powerful as the 2005 regarding fruit concentration, but more refined and elegant in structure due to the higher percentage of Merlot in this blend (40%), coupled with gentler extraction techniques.

Stylistically the C is showing silky tannins and upfront fruit. It is deep and concentrated with multiple layers of dark chocolate, espresso bean, blackberry and dark cherry flavours. On the entry the structure is elegant, with a focused and concentrated mid palate that gradually builds to a long, supple, yet focused finish. Deep, dark oak flavours integrate with primary and secondary fruit flavours to deliver a harmonious, balanced wine with great aging potential. After one year in bottle, the wine has already started to show its inherent complexity and will increasingly do so over the next 8-10 years, then likely hold for another 10 years. Series C will fit well now with intense flavoured red meat and game, yet will reward hugely a cellaring period of 1-2 years.

Re-tasted in January 2012

Deep dark and black colours paint the glass. The wine has blackberry and currant flavours coming through, which are condensed and preserved with fantastic intensity and flavour. Oak is perfectly imparted in the wine. The mouth is super soft and big. Broad supple tannins give balance to the mass of concentration of this wine. Holy smoke!!!

The 2005 Series C matured for 22 months in 95% new French oak barrels and 12 months in bottle before its release in 2009. Series C consists of 54% Cabernet Sauvignon, 40% Merlot, 6% Cabernet Franc
47 barrels were produced.
Decanting before a meal will provide intensified aromatics.

