

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.

Pre-release tasting shows deep red-black colour, abundant layered primary fruit and secondary savoury aromas, black currants, Morella 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. Cellaring of this young wine will reward the collector.

Re-tasted in January 2012

This wine brings berry fruit forwardness, chocolate and caramel to almost the same level in the wine. All three aromas show as primary flavours. Wine exudes a lovely vanilla bean character with some balsamic flavors in the secondary fruit profile. The mouth is incredibly soft, accessible, dense and fleshy. The Series C express a very filling palate. Most refined Series C produced to date.

The 2008 Series C matured for 24 months in 90% new French oak barrels and 12 months in bottle before its release in 2011.

Series C consists of 66% Cabernet Sauvignon, 28% Merlot, and 6% Malbec

12 barrels were produced

Decanting before a meal will provide intensified aromatics.

