

vilafonté

series c / 2011

OUR VINEYARD AND THE VINTAGE

The 2011 vintage was preceded by a balmy dry Spring that presented us with small, concentrated berries – the norm for our Malbec, Merlot, Cabernet Sauvignon and Cabernet Franc grapes. Warm days and cool nights continued up through February, leading to a compact harvest period. Harvest commenced on February 14th, Valentine's Day, and ended only 3 weeks later, the shortest harvest in our history. As we harvested our vineyard's one hectare blocks, we measured the evenness of ripeness of the grapes, and this year they were exceptionally even, one of the key reasons for the outstanding flavor concentration of this vintage.

TASTING NOTES: A POWERHOUSE

The Series C 2011 is one of the most concentrated wines Vilafonté' has grown, with a deep black colour, an expressive nose, leading with currants, crème de cassis, liquorice and graphite. This vintage has equal parts preserved black fruits and minerals with beautiful espresso roast and mocha from well integrated oak. It is a black-black wine with weight and power, yet with a majestic richness, great fruit purity and incredible elegance. The 2011 Series C will reward, both as a young wine and in the future, as it matures in cellar.

MATURATION

The 'Series C' matured for 22 months in both new and older French Oak and a further 13 months in bottle on date of release.

Release date: 1 March 2014

VARIETIES

A structured blend of 51% Cabernet Sauvignon, 26% Merlot, 14% Malbec and 9% Cabernet Franc.

ADDITIONAL NOTES

- Only 23 barrels produced
- Cellaring this wine for 2 years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, Vilafonté Series C 2011 will develop and improve for 20 years or more.
- Decanting before serving is recommended for any wine of advanced complexity

