

# vilafonté

## series c 2013

### our vineyard and the vintage

The dry and windy start to spring in September 2012 produced tell-tale weather patterns for a great 2013 vintage. Our locality on the northern Simonsberg bench managed to side step the devastating winds that later that year wreaked havoc through many of the vineyards in Stellenbosch. Weather leading to harvest ranged from mild to very warm, allowing our grapes to reach full even phenolic ripeness with ease.

### tasting notes: *rich and dense*

2013 is a vintage of great substance for series c. The wine exhibits an incredible deep red-black colour. Captivating mineral notes are present with blackcurrant preserve, liquorice, espresso roast and wet pebbles distinguishing the complex aromas and bouquet. On the palate series c shows great focus, a very well balanced tannin structure and beautiful density of flavour contributing to an expected and extended cellaring potential for this wine.

### the blend

Cabernet Sauvignon (fifty-eight percent) contributes to the structure, tannin base, and dark fruit; Merlot (twenty-one percent) provides complex red fruits and smooth texture; Cabernet Franc (thirteen percent) provides high notes of cedar and violets, with elegance on the palate; while the Malbec (eight percent) gives succulent black fruit flavours and texture.

### cellaring advice

Series c was matured for twenty-three months in seventy percent new French oak barrels and a further ten months in bottle before release.

Cellaring this wine for two years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, Vilafonté series c 2013 will continue to develop its bouquet and palate for at least a decade and will continue to give pleasure for many more years.

Decanting before serving is recommended for any wine of advanced complexity.

