

# vilafonté



## series c 2014

### our vineyard and the vintage

Harvest started slightly later than average on the 18th February, with consistent mild weather for the harvest period. Grape bloom and veraison were short, which facilitated evenness of ripening in our vineyard. The Cabernet blocks produced fine black fruit with excellent concentration. Cabernet Franc showed strong cassis flavours and an elegant palate and fruit expression.

### tasting notes: *pure and harmonious*

Series c rewards with immediate complex aromas of warm cocoa, toasted bread and blackberry jelly; denser than just primary fruit. The wine is layered with concentrated bright, ripe black fruit. It displays weight and density of flavour on the palate without heaviness or heft and with a long intense fruit finish. Compact and refined, series c is immensely harmonious with a sense of the explosion of flavor to come.

### the blend

Cabernet Sauvignon (sixty five percent) contributes to the structure, tannin base, and dark fruit; Merlot (nineteen percent) provides complex red fruits and smooth texture. In perfect synergy the Malbec (ten percent) adds to the succulent black fruit flavours and texture. The Cabernet Franc (six percent) provides high notes of cedar and violets, with elegance on the palate.

### cellaring advice

The series c was matured for twenty-two months in seventy percent new French oak barrels and a further nine 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 2014 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.