

# vilafonté

## SERIES C 2007

### Sultry and Present

Vintage 2007 was certainly a Cabernet year for Vilafonte's estate vineyards. Modest sized grapes (1.1 grams) and a small harvest contributed concentration without excessive tannin intensity. Particular characteristics of the vintage were earlier ripening, picking at lower sugars and lovely ripe tannins.

Our Cabernets typically show bright flavours, black fruit and excellent acidity at harvest; never requiring acid additions to the fermentations. With twenty four months in French oak barrels and twelve months in the bottle, Series C gained great aromatic intensity and complexity. The nose jumps out with opulent aromas of black currant, dark cherry, liquorice, chocolate, leather and fantastic well-integrated oak. Due to the amount of Cabernet Sauvignon (seventy four percent), this wine displays a solid structured frame, which complements the wines fruit focus while lending to the incredible concentration and length.

### Weather

The 2007 season had cool evenings and mornings, heating up later in the day to high temperatures. Very little rain fell during the last months of ripening. It was perfect weather to ensure a stellar vintage.

### The Blend

The Series C 2007 matured for twenty four months in ninety percent new French oak barrels and twelve months in bottle before its first release in 2010.

Series C consists of Cabernet Sauvignon (seventy four percent), Merlot (eleven percent), Cabernet Franc (nine percent) and Malbec (six percent).

*Page 1/2*

# vilafonté

Re-tasted in January 2012

In the glass, this wine is deep with a dark core. The flavours are complex with a focussed concentration of black berries, graphite, lilac and liquorice. The wine is expressive and the exact opposite of austere. The components of the Series C come together in a smorgasbord of aromas and flavors which shows impressive depth, warmth and character.

Re-tasted in March 2017

Series C 2007 continues to show a deep red to black core with a narrow rim with garnet hues.

Aromas of cassis and liquorice, purity of black fruits, lovely mocha and vanilla undertones combine with a hint of cigar-box and nutmeg spice. This wine is still powerful, weighty and shows great breadth and structure on the palate. The tannins have the finest emery texture and feel like a warm embrace which extends to a harmonious, succulent and long finish.

Series C 2007 is arguably one of our best wines made! Enjoy this remarkable wine now, but should you have a few extra bottles in your cellar, put them away for future enjoyment.

Zelma Long

Vilafonté Winemaking Partner  
August 2017

Chris De Vries

Vilafonté Winemaker  
August 2017