

# vilafonté

## Series C 2016

### Sensuous & Refined

The Series C 2016 displays plummy hues with an inky, red-black colour.

A deep, primary wine with concentration of dark berry fruits, including black cherries and dried blackcurrants that segue to darker chocolate, liquorice, molasses, and hints of pencil shavings. The wine is subtle and continues to reward with time in the glass, blossoming with sophisticated violet notes and characters of blonde tobacco and spice. The palate offers a sensuous and inviting overture. Tannins are firm yet plush, giving structure and velvety depth of flavour. A surprisingly soft entry, this wine builds in intensity, showing fullness of body and a long finish, interlaced with complex dark fruit. Series C 2016 is quietly powerful showing alluring elegance. Although immediately engaging, cellaring will reward the patient collector.

### The Vintage

Distinctively different. 2016 was characterized by substantial drought conditions through the preceding winter and into the growing season. Warm, dry conditions in Spring were extremely favourable for a compact (one week) bloom period, leading to outstanding evenness of maturity in all vineyard blocks. The hot pre-harvest weather conditions and early picking, combined with concerns of fire risk, made for a uniquely demanding vintage. The Simonsberg mountain suffered fire damage, but fortunately, Vilafonté was not directly affected by fire nor smoke. Strategies implemented by our wine-growing team protected the vines against heat, resulting in a surprisingly healthy vineyard with bright green leaves through harvest. Harvest started on the 3rd of February and concluded on the 8th of March. In mid-February, the weather cooled and our Cabernet Sauvignon ripened under consistently cooler, more favourable circumstances than the early-season Merlot and Malbec, resulting in an unusually extended picking window. Severe drought conditions led to Vilafonté's smallest per-hectare crop on record, producing lean, well-balanced wines for medium to long-term ageing.

### The Blend

Twenty-two months in seventy-seven percent new French oak barrique, with the balance in older French oak. Series C 2016 consists of Cabernet Sauvignon (sixty-two percent), Merlot (fifteen percent), Malbec (twelve percent) and Cabernet Franc (eleven percent).

Thirty barrels were produced.

Zelma Long  
September 2018

Chris de Vries  
September 2018