

# vilafonté

## Series C 2005

### Dark & Luxurious

C's aromatics are deeply wound; some time in the glass shows sweet and sensuous black fruit in the nose; very expressive, with French oak underlying the fruit rather than dominating it. The wine is very young aromatically, exhibiting intense fruit; and, typically, 1-2 years from release the wine will start revealing its inherent complexity. Stylistically the C is reminiscent of the 2003 vintage, and shows a significant level of ripe tannin, which is silkier in texture than the 2003 vintage was initially. Flavours of chocolate, almost a sense of liquid blackberries, come in the mid and end of the palate, balanced against some firm tannins, then a long finish of fruit. Series C will fit well now with intense flavoured red meat and game; yet will reward hugely a cellaring period of 1-2 years, show additional development over 8 years, then likely hold for another 10 years.

### The Vintage

The combination of Cabernets (Cabernet Sauvignon and Franc) at 72% of the blend, with the smaller grapes of this vintage, is giving the tight structured foundation to Series C, making it a very powerful vintage of this Series. Windy weather and normal cycles of warm and cool weather leading up to the Cabernet harvest; warm and humid weather during its harvest, then cloudy and cool, and continued cool until we were finished.

### The Blend

Merlot 22%

Malbec 6%

Cabernet Sauvignon 66%

Cabernet franc 6%

Alcohol 14.0%

Nr of barrels: 45 Aging: 18 Months in French oak barrels.