

# vilafonté

## Series C 2007

### Massive & Potent

Our Cabernets typically show bright flavours, black fruit and excellent acidity at harvest; never requiring acid additions to the fermentations and this vintage was typical. With 24 months in French oak barrels and 12 months in the bottle, as of July 2010 Series C has gained great aromatic intensity and complexity. The nose “jumps out” with opulent aromas of black currant, dark cherry, licorice, chocolate, leather and fantastic well-integrated oak. Due to the amount of Cabernet Sauvignon (74%), this wine displays a solid structured frame, which compliments the wines fruit while lending to the incredible concentration and length. A “big wine”, Series C will be enhanced by decanting before serving, and will reward years of cellaring with increased complexity.

### Re-tasted in January 2012

Is the glass this wine is deep with a very dark core. The flavours are very complex with big concentration of black berries, graphite and lilac and lots of licorice. The wine is very expressive and the exact opposite of austere. The components of the Series C come together in a smorgasbord of aromas and flavors that is very impressive. The summary for the aromas is concentrated, warm and characterful. The mouth is big and firm with lots of concentration.

### The Vintage

Vintage 2007 was certainly a “Cabernet year” at 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. The 2007 season had cool evenings and mornings and it would heat up later in the day and would get very hot. Very little rain fell during the last months of ripening. It was typical weather to ensure a stellar vintage.

### The Blend

The 2007 Series C matured for 24 months in 90% new French oak barrels and 12 months in bottle before its release in 2010.

Series C consists of 74% Cabernet Sauvignon, 11% Merlot, 9% Cabernet Franc and 6% Malbec  
34 barrels were produced

Decanting before a meal will provide intensified aromatics.