

# vilafonté

## Series C 2009

### Rich & Powerfull

The “Series C style” is that of a firm, powerful and concentrated wine, rich in fruit at release and blended for long aging. Its Cabernet comes from our most potent blocks of Cabernet; its Merlot component gives it a velvety texture, and Cabernet Franc, hints of violet flowers, and elegance. At release it exudes aromas of black currents, blackberries and liquorice. Its secondary characters suggest a mineral presence of graphite and crushed rock, integrated with French oak. The palate shows, on entry and through its length, very fine grained tannins, significant fruit weight and intensity, and great length. At release it exudes aromas of black currents, blackberries and liquorice. Its secondary characters suggest a mineral presence of graphite and crushed rock, integrated with French oak. The palate shows, on entry and through its length, very fine grained tannins, significant fruit weight and intensity, and great length.

### The Vintage

For our Vilafonté vineyards, this was an outstanding vintage. The weather could best be described as “consistent and mild”. Our harvest was complete before the hot weather in March, and our location protected us from the fynbos fires which plagued some vineyards. The vineyard was in excellent condition; grapes ripened without hesitation, the weather produced fruit with a lovely acid balance from vines with normal but not excessive stress; beautiful grapes; small but not tiny, deeply coloured with fresh lively flavours, from a modest crop, neither excessive nor tiny. Vilafonté makes its wine solely from our estate vineyard, and the 2009 Cabernet Sauvignon grapes showed optimal ripeness characters: deep blue-black colour, brown seeds, soft tannins, black current flavours, and tender skins poised to give up their colour and flavours to the wine, during the fermentation.

### The Blend

Cabernet Sauvignon 54% Merlot 27% Cabernet Franc 11% Malbec 8% The 2009 Series C matured for 23 months in 100% new French oak, and 12 months in bottle. 23 barrels were produced. Decanting before the meal will provide intensified aromatics. At release, enjoy its powerful flavours and structure. Series C can be held 3-5 years for integration and flavour complexity. Savour for the next 15 years.