

vilafonté

Series C 2009

Rich & Powerful

The 'Series C style' is that of a firm, powerful and concentrated wine, rich in fruit at release and blended for long ageing. Cabernet Sauvignon for this blend comes from our most potent vineyard parcels; its Merlot component gives it a velvety texture, and Cabernet Franc contributes hints of violet flowers, and elegance. At release, it exudes aromas of blackcurrants, blackberries and liquorice. Its secondary characters suggest a mineral presence of graphite and crushed rock, integrated with French oak. On entry, the palate shows very fine grained tannins, significant fruit weight and intensity, and great length. Series C 2009 can be held for three to five years for integration and flavour complexity. Savour for the next fifteen years.

Re-tasted April 2020

Deep ruby to garnet in colour, dense and showing fine orange rim variation. Aromatics are deep and layered. Exquisite dark aromas of blackcurrant compote, blueberry and ever present violet and graphite undertone. Silky entry on the palate, round, effortlessly balanced and framed by well-integrated tannins. The finish is extra-long with lovely purity of cassis fruit. Truly a decadent wine, pulsating with energy. Enjoy now at a thrilling point in this wines evolution, or lay down to appreciate further mellowing for the next fifteen years or more.

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.

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The Blend

Twenty-two months in one hundred percent new French oak barrique.

Series C 2009 consists of Cabernet Sauvignon (fifty-four percent), Merlot (twenty-seven percent), Cabernet Franc (eleven percent) and Malbec (eight percent).

Twenty-three barrels were produced.

Zelma Long
April 2020

Chris de Vries
April 2020