

vilafonté

Series C 2015

Nuanced & Scintillating

Series C 2015 shows great depth of colour and an impressive red-black to the rim. An intriguing nose opens with generous layers of dark fruit, an attractive cassis and French lavender perfume. Finally notes of pencil shavings, cacao and cedar elevates the complexity of this blend. On the palate Series C shows poise, with silky and seamless integration of tannins, refreshing mid-palate acidity with rich fruit and caramelized woody flavours that have great length. This wine exemplifies both freshness and concentration of fruit with great potential to mature and evolve over the next decade or more.

The Vintage

Harvest was very early, two weeks earlier than the previous year, starting on the 30th of January. Conditions leading up to ripening were warm and clear with no exceptionally hot spells - perfect weather. The shorter period from bloom to picking as well as the warm but moderate temperatures meant the berries arrived at the cellar in very good condition with very low rates of discard during individual berry sorting. Wines of the vintage are characterized by higher acidities, leading to great freshness, exceptional colour and seamless core structure. Varietal wines were very expressive and the blend came together in harmony.

The Blend

Twenty two months in sixty seven percent new French oak barriques, with a balance of older French oak. Series C 2015 consists of Cabernet Sauvignon (fifty seven percent), Merlot (nineteen percent), Cabernet Franc (fifteen percent) and Malbec (nine percent).

Forty four barrels were produced.

Zelma Long
August 2017

Chris de Vries
August 2017