

Series C 2015

VILAFONTE, PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2015 harvest began 2 weeks earlier than in 2014, starting on January 30th. Conditions leading up to ripening were warm & clear with no 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, with great freshness, exceptional color, and perfect structure. The blends came together in harmony.

The wine spent 22 months in 67% new French oak barriques, with the balance in older French oak. It shows great depth of color and an impressive red-black to the rim. An intriguing nose opens with layers of dark fruit, an attractive cassis and French lavender perfume. 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 flavors 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.



JAMESSUCKLING.COM

James Suckling, www.jamessuckling.com, June, 2018



Wine Spectator

JM, Wine Spectator, June, 2018

vilafonté

WINEMAKERS: Zelma Long

GRAPES: 57% Cabernet Sauvignon,
19% Merlot, 15% Cabernet Franc,
9% Malbec

SOIL TYPE: ancient vilafontes soil,
decomposed granite

VINE AGE: 6–20 years

ALCOHOL: 14.5%

RESIDUAL SUGAR: 3 g/L

TOTAL ACIDITY: 5.3 g/L

pH: 3.68

TOTAL SULPHUR: 76

