

vilafonté

SERIES M 2005

Silky and complex

The backbone of Merlot and Malbec, combined with the normally larger grapes of these varieties, in this vintage, gives a lush and accessible wine immediately pleasing but with a firm core for ageing. Much of our Merlot and Malbec harvest was cool with more humidity than normal; likely contributing to the pretty fruit characters of this vintage. At the same time, the 31% Cabernet in this Series lends weight and structure and makes this a more serious, complex wine than most Merlot style wines.

Its aromatics are open and inviting: black cherry jelly, dried flowers, hints of almonds definitely a variety rather than a simple forward fruit. M has a smooth entrance on the palate; very even weight for its whole length, and some "fruit sweetness" in its middle and finish; even some chewy milk chocolate notes. The fruit intensity combined with the Cabernet structure and sense of roundness and richness promises that this will be a long aging wine.

The 2005 Series M matured for 18 months in French oak barrels and one year in bottle before release in 2008.

Series M consists of 52% Merlot, 31% Cabernet

Sauvignon and 17% Malbec

49 French Oak Barrels were produced

Decanting before the meal will provide intensified aromatics

Re-tasted in January 2012

The colour maintained its deep black to red colour. The wine has amazing spice characters, cloves, fruitcake and brown sugar with a pleasant maturation on the nose that improves the wine's complexity. Big flavours of stewed fruit, plum and blueberry give intensity of flavour with a soft entry and fine tannins. The palate is very soft and luxurious.

