

# vilafonté

## **SERIES M 2007**

### **Jubilant and Expressive**

2007 was a powerful vintage, and Vilafonté's Series M reflects that with its intensity. Particular characteristics of the vintage were earlier ripening, picking at lower sugars, and lovely ripe tannins.

Our Malbec typically has gobs of dark blackberry fruit with fleshy, round tannins. The Merlot adds richer texture while the Cabernet Sauvignon tannins give intensity and structure, working as the foundation for the blend. Cabernet Franc adds nuanced aromatics and helps polish the wine.

Rich on the palate from start to finish, the complexity of the flavours of cocoa powder, floral notes and black cherry make this blend a great expression of our estate vineyard site. The wine's deep colour, almost red-black, displays the intensity and ripeness of the grapes in the 2007 harvest.

Weather: The 2007 season had cool evenings and mornings, with a normal alternating rhythm of cooler and warmer days. Warm days just before harvest contributed to the intensity of the Merlot in the Series M. Very little rain fell during the last months of ripening. It was excellent weather to achieve these profound wines.

The 2007 Series M matured for 18 months in French oak barrels and 12 months in bottle before its release in 2008.

Series C consists of 32.5% Cabernet Sauvignon, 32.5% Merlot, 30% Malbec and 5% Cabernet Franc

38 barrels were produced

Decanting before a meal will provide intensified aromatics.

### **Re-tasted in January 2012**

Dark red to black colour and the wine is showing no sign of aging. This is a very jubilant wine, with more blue fruit in bouquet. On the nose it has lots of concentration and intensity - the impact of blue and black berry preserve is very powerful. Good toasty oak that compliments the dark flavours of the wine. Palate is big and broad and the tannins are nice and firm. Let it be for another 3 years before drinking.

