

vilafonté

SERIES M 2009

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 colored with fresh lively flavour, from a modest crop, neither excessive nor tiny. The Merlot at Vilafonté was among the finest in structure, balance and flavors, in its history.

Vilafonté makes its wine solely from our estate vineyard, and in 2009 we were delighted that the Malbec, planted earlier this decade, demonstrated the flesh and black fruit that complemented our Series M, increasing its Malbec portion to 46%.

The “Series M style” is that of a sensuous wine with a firm core structure for aging. Malbec provides its black fruit aromas and fleshy texture, Merlot adds softness and red fruit aromas, and Cabernet Sauvignon provides structure.

Its lifted aromatics are of black cherry preserves, chocolate and fruitcake, with secondary development of balsamic and cloves, and integrated oak. The palate is smooth on the entry, consistent through the length of the wine, with excellent concentration from the fine 2009 vintage, a long back palate, and lingering fruit on the finish.

Enjoy its rich fruit at release. Series M can be held for 3 years for additional flavour development. Appreciate over the next 10 years.

The 2009 Series M matured for 16 months in French oak barrels and 12 months in bottle before its release in 2012.

Series M consists of 46% Malbec, 32% Merlot, 21% Cabernet Sauvignon and 1% Cabernet Franc.

31 barrels were produced

Decanting before a meal will provide intensified aromatics.

