

vilafonté

Winemaking

The winemaking is micro-managed in a scientific and methodical manner which is quite uncommon within the South African (and global) environment. From the moment the grapes arrive at the winery, an intense sorting process is carried out as the grapes are moved across conveyors and vibrating sorting tables to allow a team of labourers to remove any impurities, irregularities or unevenness which may have been overlooked in the vineyard growing and sorting process. This attention to detail is far in advance of any US or international winemaking operations and can be considered the first evidence of fanatical winemaking.

The introduction of commercially prepared yeasts is minimized to allow the natural yeasts to establish within the wines an authenticity of place and uniqueness of terroir. This 'dangerous' and risky procedure is yet further evidence of the lengths to which the winemaking process is driven by a lust for quality and purity.

An extreme level of documentation and record-keeping is maintained to develop a thorough understanding of the vineyard parcels which had previously been identified through the multi-spectral aerial photography and exhausting 'ground-truthing' of the facts to create a database for future decision-making. A severe 'berry variability analysis' is conducted for each parcel whereby approximately 300 berries are collected and individually tested, graphed and scrutinized for sugar content (Brix) to ascertain the degree of variability within the particular parcel. The colour and flavour extraction management is managed and controlled within an exacting environment to allow for the desired balance in the wine and also for the avoidance of any negative flavours and textures.