

# vilafonté

## Vilafonté 'Series M' 2010

For the Viticulturist and Winemaker, this was a perfect year. The weather was textbook during berry-set, which lead to a seamless & uniform ripening, ultimately, a crucial component for a high quality vintage. Hot sunny days before harvest resulted in rich and ripe fruit, leading to a beautiful concentration and intensity for this wine.

'Series M' displays a deep, dark red to black colour. The nose is vibrant with warm flavours. Primary nuances include inviting blueberries, black cherry preserve and cocoa powder which fills the glass. This spectacular 'Series M' has a beautiful brightness to it, showing hints of caramel, fruitcake and spice. The wine is singular in approach, with great concentration and a lovely plush mid-palate. 'Series M' 2010 is incredibly smooth and seamless with a long finish.

The 'Series M' matured for 16 months in 60% new French oak barrels and 12 months in bottle before release in November 2012.

*A sumptuous blend of 49% Merlot, 30% Malbec and 21% Cabernet Sauvignon.*

*Only 40 barrels produced*

Cellaring this wine for 2 years will enhance integration and flavour complexity & will reward the collector.

Savour for the next 20 years.

Decanting before the meal will provide intensified aromatics.

