

vilafonté

series m / 2011



VINTAGE DESCRIPTION

It is not often that our expectations are exceeded. The 2011 vintage was preceded by a balmy dry Spring that presented us with ideal, tiny, concentrated berries for our Malbec, Merlot & Cabernet Sauvignon grapes. Warm days and cool nights continued up to February, which lead to a very compact harvest period. Harvest commenced on February 14th, Valentine's Day, and ended only 3 weeks later, the shortest harvest period in our history. This is what we hope for – and what we got. With only 32 tons harvested, this is by far the smallest and most concentrated Vilafonté vintage in our history.

TASTING NOTES:

The wine displays a deep dark red to black colour. An intense nose of black currants, dark chocolate and spice is followed by black cherries & liquorice. The Series M 2011 is full and layered, big in structure but still very accessible. The palate-coating fullness is very intense and the acidity is well balanced with the alcohol.

MATURATION

The 'Series M' matured for 22 months in 20% new French Oak barrels and a further 12 months in bottle.

Release date: 1 November 2013

VARIETIES

A sumptuous blend of 51% Malbec, 46% Merlot, & 3% Cabernet Sauvignon

ADDITIONAL NOTES

- Only 36 barrels produced
- Cellaring this wine for 2 years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, Vilafonté Series M 2011 will develop and improve for 30 years or more
- Decanting before serving is recommended for any wine of advanced complexity