

vilafonté



series m 2013

our vineyard and the vintage

The dry and windy start to spring in September 2012 produced tell-tale weather patterns for a great 2013 vintage. Our locality on the northern Simonsberg bench managed to side step the devastating winds that later that year wreaked havoc through many of the vineyards in Stellenbosch. Weather leading to harvest ranged from mild to very warm, allowing our grapes to reach full even phenolic ripeness with ease.

tasting notes: *deep fruit & expansive flavors*

Deep red and black fruit leads this Malbec driven vintage of the series m. A nose of blackberries, black cherries, raspberry and beef bouillon is followed by balsamic, dried flowers and chocolate with a beautiful perfume undertone. The palate is soft and inviting with good weight and composure.

the blend

Malbec (forty five percent) gives series m its suppleness and deep black fruit flavors; Merlot (thirty four percent) provides a complex of red fruit aromas of raspberry, red cherry and plum, while Cabernet (twenty one percent) grounds the series m with structure and density.

cellaring advice

The series m matured for twenty months in French oak barrels, seventeen percent of them new, and then a year in bottle.

Cellaring this wine for two years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, series m 2013 will continue to develop its bouquet and palate for at least a decade and will continue to give pleasure for many more years.

Decanting before serving is recommended for any wine of advanced complexity.