

vilafonté

Seriously Old Dirt 2015

Satisfying & Robust

The fourth vintage release

Seriously Old Dirt 2015 displays a vibrant, plummy colour. Notes of Boysenberry, candied strawberry and bright cherry are accentuated by warm vanilla, baking spices and milk chocolate. This is followed by a perfume of dried flowers and a lovely rich, savoury finish. The palate of this wine entices with generous red fruit, a luscious mouthfeel and elegance without compromising complexity. Time in older French oak barriques has elevated this wine adding richness with good length and rounded tannins. This is a balanced and flavoursome wine, always encouraging “just another sip”.

The Vintage

Harvest was very early, two weeks in advance of the previous year, starting on the 30th of January. Conditions leading up to ripening were warm and clear with no exceptionally hot spells; perfect weather. The shorter period from bloom to picking, as well as the warm but moderate temperatures, meant the berries arrived at the cellar in very good condition, with very low rates of discard during individual berry sorting. Wines of the vintage are characterized by higher acidities, leading to great freshness, exceptional colour and seamless core structure. Varietal wines were very expressive and the blends came together harmoniously.

The Blend

Matured for twenty two months in older French oak barriques.
Seriously Old Dirt 2015 consists of Malbec (forty three percent), Merlot (twenty nine percent) and Cabernet Sauvignon (twenty eight percent).

Sixty four barrels produced.

Chris de Vries
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