

vilafonté

Seriously Old Dirt 2016

Playful & Intriguing

The fifth vintage release

Seriously Old Dirt 2016 displays a moderately deep but brilliant ruby-red colour .

The nose is notably fresh and fruit-forward, with red cherry, plum and blueberry, accentuated by zesty Szechuan & Cayenne pepper. Notes of dried herbs are offset by appealing vanilla pod, white chocolate, cinnamon and cigar-box. The palate of this wine is generous, with juicy red fruits and a luscious mouthfeel, with a core of fine tannins and a long, satisfying finish.

The Vintage

Distinctively different. 2016 was characterized by substantial drought conditions through the preceding winter and into the growing season. Warm, dry conditions in Spring were extremely favourable for a compact (one week) bloom period, leading to outstanding evenness of maturity in all vineyard blocks. The hot pre-harvest weather conditions and early picking, combined with concerns of fire risk, made for a uniquely demanding vintage. The Simonsberg mountain suffered fire damage, but fortunately, Vilafonté was not directly affected by fire nor smoke. Strategies implemented by our wine-growing team protected the vines against heat, resulting in a surprisingly healthy vineyard with bright green leaves through harvest. Harvest started on the 3rd of February and concluded on the 8th of March. In mid-February, the weather cooled and our Cabernet Sauvignon ripened under consistently cooler, more favourable circumstances than the early-season Merlot and Malbec, resulting in an unusually extended picking window. Severe drought conditions led to Vilafonté's smallest per-hectare crop on record, producing lean, well-balanced wines for medium to long-term ageing.

The Blend

Matured for twenty one months in older French oak barriques.

Seriously Old Dirt 2016 consists of Cabernet Sauvignon (seventy-six percent), Malbec (thirteen percent) and Merlot (eleven percent).

Eighty-four barrels were produced.

Chris de Vries
September 2018