

# vilafonté

## Series M 2010

### Deep & Vibrant

Series M displays with a deep, dark red to black colour. The nose is vibrant with warm flavours. Primary attributes of inviting blue berries, black cherry preserve and cocoa powder fills the glass. The 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 Vintage

For the Viticulturist and Winemaker, this was a perfect year. The weather was textbook during 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.

### The Blend

Consists of Merlot (fourty nine percent), Malbec (thirty percent), & Cabernet Sauvignon (twenty one percent). The Series M matured for 16 months in 60% new French oak barrels and 12 months in bottle before release in November 2012.

### Cellaring Advice

Should be cellared for 2 years for integration and flavour complexity. Savour for the next 15 years. Decanting before a meal will provide intensified aromatics.