

vilafonté

Series M 2011

Rich & Refined

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.

The Vintage

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, 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.

The Blend

A sumptuous blend of Malbec (fifty one percent), Merlot (fourty six percent), & Cabernet Sauvignon (three percent). The Series M matured for 22 months in 20% new French Oak barrels and a further 12 months in bottle. Only 36 barrels produced

Cellaring Advice

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