

vilafonté

Series M 2012

Supple & Delicious

The Series M 2012 exhibits a dense purple colour with a brilliant red rim. Aromatically the wine offers a smorgasbord of red fruit characters: plums, dark cherry preserves, and dried cranberries. Underlying these are more mature aromas of dried flowers, balsamic and fruitcake. Open and inviting, this vintage is notable for its silky, succulent entry, lovely weight, resolved tannin, ripe red fruit flavours, and long finish. With only a modest maturation in new French oak, purity and clarity of aromatic expression characterize this elegant blend of the Series M Malbecs, Merlots, and Cabernets from our Vilafonté vineyard.

The Vintage

A cold, wet winter in 2011 laid a sound foundation for the 2012 vintage. The late October cooling trend, of both day and night temperatures, delayed our normal early November flowering. Warmer conditions excellent for the grape flowers followed shortly after. December brought the much needed rains, well-spaced to the needs of the vines. January and February were drier than normal for our site and coupled with a mid-January heat spell with warm nights, worked well for the ripening. February's temperatures dropped, until mid-month with a burst of warmth that pushed the vintage to its final stages for a Valentine's Day start of harvest. Exceptional for this vintage were our maturing Malbec vines, giving the deep colour, black fruit aromatics and fleshy texture for which Malbec is so appreciated.

The Blend

A supple wine consisting of 48% Merlot, 35% Malbec & 17% Cabernet Sauvignon. Series M matured for 16 months in French oak barrels and a year in bottle before release.

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 2012 will develop and improve for 15 years or more. Decanting before serving is recommended for any wine of advanced complexity.