vilafonté

Series M 2016

Velvet & Beguiling

The Series M 2016 displays a dark mulberry hue, with inky depth. Attractive in its subtlety, this wine displays pure, elevated aromas of cranberry, ripe raspberry and sour cherry fruit. The aroma palette is further nuanced by vanilla, pencil shavings, cedar and toasty baking spice. Finally, fragrant Lilac invokes a delicate floral headiness. Lean and poised on entry, a fine core of acidity supports its succulent mid-palate. The tannins are fine-grained and velvety, adding plushness. Nothing is rushed with this wine. It continually builds in intensity, showing fullness of body and a long finish of blue fruit. Series M 2016 is quietly assertive. Although immediately engaging, cellaring will reward the patient collector.

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 commenced 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

Twenty-two months in twenty-one percent new French oak barrique, with the balance in older French oak. Series M 2016 consists of Malbec (fifty percent), Merlot (thirty-six percent), Cabernet Sauvignon (twelve percent), and Cabernet Franc (two percent). Seventy-five barrels were produced.

Zelma Long January 2019

Chris de Vries January 2019

7C Lower Dorp Street, Bosman's Crossing. Stellenbosch, 7600 +27(0)21 886 4083 info@vilafonte.com www.vilafonte.com GPS: 33° 47' 38" S 18° 56' 09" E