

vilafonté

Seriously Old Dirt 2017

Harmonious & Plush

The sixth vintage release

Seriously Old Dirt 2017 displays a brilliant, deep garnet-red colour. Ultimately fruit-forward, this potent blend reveals ample, vibrant red cherry & ripe blueberry on the nose. Its fruit purity is underpinned by welcoming woody notes of allspice, toasty coconut and sandalwood, deftly mingling with nuanced sweet tobacco. The palate is broad, notably fresh and generous. Juicy red fruits and a sumptuous mouthfeel integrate a core of fine, chewy tannins. A long, satisfying finish, supported by a nougatine-chocolate character, adds a luxurious dimension to this fine wine. Delightful now and will mature gracefully.

The Vintage

An abundant crop of sterling quality. Yields rose by fifty-seven percent, despite the fourth year in a sequence of below-average rainfall for the Western Cape Province. This follows Vilafonté's smallest per-hectare crop (2016) and moves back to long-term average yields. Welcome post-harvest rains in the preceding year before leaf fall, coupled with well-timed nutrient applications, allowed our vines to build up reserves before going into winter dormancy. Winter rains in 2016 approached normal levels but fell below average in late winter to spring. Bud-break in the spring was very even, with rapid shoot growth which ceased well before bloom, allowing excellent fruit-set. Weather leading up to harvest was warm and fair - perfect ripening conditions.

Harvest commenced on the 6th of February with a few short pauses and concluded on the 1st of March. At blending, varietal wines were expressive, showing a classical elegance rather than intensity and power.

The Blend

Matured for twenty-one months in older French oak barriques.

Seriously Old Dirt 2017 consists of Malbec (thirty-seven percent), Merlot (thirty-six percent), Cabernet Sauvignon (twenty-six percent) and Cabernet Franc (one percent).

Eighty-nine barrels were produced.

Chris de Vries

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