

vilafonté

Series M 2007

Intense & Expressive

The Merlot has smooth, rich texture, while our Malbec typically adds generous dark blackberry fruit with fleshy, round tannins. The Cabernet Sauvignon tannins give intensity and structure, working as the foundation for the blend. Cabernet Franc adds nuanced aromatics and helps polish the wine. Rich on the palate from start to finish, the complexity of the flavours of cocoa powder, floral notes and black cherry make this blend a great expression of our estate vineyard site. The wine's deep colour, almost red-black, echoes the intensity and ripeness of the grapes from the 2007 harvest.

Re-tasted in January 2012

Dark red to black colour and the wine is showing no sign of aging. This is a very jubilant wine, with more blue fruit in bouquet. On the nose it has lots of concentration and intensity - the impact of blue and black berry preserve is very powerful. Good toasty oak that compliments the dark flavours of the wine. Palate is big and broad and the tannins are nice and firm.

Let it be for another 3 years before drinking.

Re-tasted March 2017

Colour remains dense red-black with beginning of orange rim development. Concentrated aromas of strawberry, blackberry and rose petal perfume, complemented by dried fig and rich raisin.

Caramelised crème brûlée and mocha notes expand the richness of fruit flavours. The palate is roundly engaged with firm, fine grained tannins, extending to an alluringly long finish. This expressive wine will meet your immediate drinking pleasure, but should you have a few extra bottles, a further ten to fifteen years of patience will more than compensate when opening for that special moment.

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The Vintage

2007 was a powerful vintage, and Vilafonté's Series M reflects that with its intensity. Particular characteristics of the vintage were earlier ripening, picking at lower sugars, and lovely ripe tannins. The 2007 season had cool evenings and mornings, with a normal alternating rhythm of cooler and warmer days. Warm days just before harvest contributed to the intensity of the Merlot in the Series M. Very little rain fell during the last months of ripening. It was excellent weather to achieve these profound wines. Harvest commenced on the 31st of January and concluded by 10th of March.

The Blend

Seventeen months in thirty-eight percent new French oak barrique, with a further four months in new French oak foudre.

Series M 2007 consists of Merlot (thirty-two and a half percent), Cabernet Sauvignon (thirty-two and a half percent), Malbec (thirty percent) and Cabernet Franc (five percent).

Thirty-eight barrels were produced.

Zelma Long
April 2020

Chris de Vries
April 2020