

# vilafonté

## Series M 2013

### Deep fruit & Expansive flavours

Deep red and black fruit lead this Malbec driven vintage. A nose of blackberries, black cherries, raspberry and beef bouillon is followed by balsamic, dried flowers and chocolate with a beautiful, perfumed undertone. The palate is soft and inviting, with good weight and composure. Cellaring this wine for a further two years will enhance integration and flavour complexity and reward the collector. With proper cellaring, Series M 2013 will continue to develop its bouquet and palate for at least a decade or more. Decanting before serving is recommended for any wine of advanced complexity.

Notes by Zelma Long and Martin Smith January 2015

### Re-tasted January 2022

The wine was decanted for half an hour prior to tasting. Deep ruby in colour, showing deep, opaque density. Aromatics are expressive with layered complexity and alluring purity. The nose reveals generous notes of sage, bouquet garni and savoury, grilled meats that segue to a core of black cherry and plum. The palate is broad and plush, with lively acidity and round, satin-textured tannins that lead to a long, lingering finish, providing necessary structure. Attractive raspberry and cherry fruit perfectly merge with savoury sweetness and nuanced spice notes that persist long after swallowing. Captivating now, this blend is entering a beautiful window of indulgent drinkability. Patience will be greatly rewarded as the balance and natural acidity of this blend will allow a further ten to fifteen years of evolution conservatively.

Notes by Zelma Long and Chris de Vries February 2022

### The Vintage

The dry and windy start to spring in September 2012 produced tell-tale weather patterns for a great 2013 vintage. Our locality on the northern Simonsberg bench managed to side step the devastating winds that later wreaked havoc through many of the vineyards in Stellenbosch. Weather leading to harvest ranged from mild to very warm, allowing our grapes to reach full balanced phenolic ripeness with ease.

### The Blend

Malbec (forty five percent) gives its suppleness and deep black fruit flavours; Merlot (thirty four percent) provides complex red fruit aromas of raspberry, red cherry and plum, while the Cabernet Sauvignon (twenty one percent) grounds the Series M with structure and density.

### Cellaring Advice

The Series M matured for twenty months in French oak barriques, seventeen percent new and a year in bottle before release. Cellaring this wine for a further two years will enhance integration and flavour complexity and reward the collector. With proper cellaring, Series M 2013 will continue to develop the bouquet and palate for at least a decade or more. Decanting before serving is recommended for any wine of advanced complexity.



Zelma Long  
February 2022



Chris de Vries  
February 2022