

vilafonté

Series M 2020

Reticent & Commanding

The Series M 2020 possesses a regal, dignified character. Beautifully nuanced, showing an attractive tension and energy. It displays a great density of red to black colour and magenta-tinged rim.

Seductive aromas of cranberry and ripe cherry fluently segue to lush notes of black raspberry, blueberry and subtle dried thyme, owing to the Merlot and Malbec components of this blend. Lifted rose petal, blonde tobacco, cacao and warm orange rind add layers of complexity. The palate is deftly poised, with consistent weight throughout and framed by ripe, supple tannins and elegant acidity. Smooth on entry, then broadening to display fine satin-textured tannins that envelop the palate and culminating in a soft, round finish of plum, raspberry and milk chocolate. While alluring in its youth, the 2020 Series M promises a decade or more of cellaring to realise its full potential.

The Vintage

Covid-19 and a year of firsts. When confronted with disruptions and uncertainties, it is said one should remain focused on the outcome, rather than the challenges themselves. The 2019/2020 growing season brought fair and favourable conditions on the whole. Post-harvest rains in 2019 marked the onset of a wet, cold winter. With spring came warm, fair weather, resulting in an early (two weeks earlier) and even bud-break. This saw healthy, homogeneous shoot growth in the early season. Windy conditions during flowering led to some variability in berry set and produced looser clusters with small berries. Temperatures during ripening were moderate and without the usual heatwaves we have come to expect. This led to an even and measured pace in ripening and picking. Even with the uncertainty brought by the announcement of a national Covid-19 lockdown, on the 26th March 2020, we are grateful to have processed all wines safely to barrel before this time. While no-one expected the global outbreak of a pandemic on this scale, or the far-reaching ramifications thereof, we have remained positive, and will continue to do so.

Wines of the vintage exhibit poise, concentration and a restrained potency. Hallmarks intrinsic to a future classic.

The Blend

Twenty-two months in twelve percent new French oak barrique, with the balance in older French oak.

Series M 2020 consists of Merlot (forty-three), Malbec (thirty-seven percent), Cabernet Sauvignon (fourteen percent) and Cabernet Franc (six percent).

Sixty-five barrels were produced.



Chris de Vries
September 2022