

vilafonté

Seriously Old Dirt 2021

Sensuous & Exuberant

Seriously Old Dirt 2021 displays a bright garnet-red colour. This Cabernet Sauvignon lead blend initially greets with a vibrant expression of fruit. Unfolding with fresh plum, black raspberry, mulberry and ripe strawberry. These fruits are beautifully intertwined with subtle spicy notes of shaved nutmeg and dried sage. Palate entry is smooth, luxuriously coating with a silky texture from the fore-palate, broadening on the mid-palate and finishing with layered richness. A line of fresh acidity adds energy to this medium bodied wine. Soft, silky tannins are well integrated, allowing immediate enjoyment, while balanced structure will allow gracious cellaring.

The Vintage

Truly stellar.

Harvest timing was roughly two-weeks later on average, owing to the unusually cold and wet conditions experienced in spring which delayed bud-break. Ample rains continued into early summer, leading to larger vine canopies and requiring additional inputs to manage vigorous growth. Flowering was largely even, with good fruit-set, boding well for an abundant crop. Early growing season temperatures were cool to moderate, warming gradually toward ripening. Noteworthy was the lack of heatwaves normally experienced in February and March. This meant that water resources were less strained and bunches saw little to no sunburn. We were excited by flavours while tasting for harvest decision-making. Berries were supple skinned, bursting with flavour, vibrant freshness and a bold tannin structure. Harvest began in the second week of February and we were blessed with mild weather for the remainder of the season.

Wines of the vintage are intensely coloured and show a sophisticated poise and gravitas. They exhibit distinct moods with time in the glass.

The Blend

Matured for eighteen months with French oak. Seriously Old Dirt 2021 consists of Cabernet Sauvignon (eighty-eight percent), Malbec (eight percent), Merlot (two percent) and Cabernet Franc (two percent).

Chris de Vries
June 2023

Arlene Mains
June 2023