

# vilafonté

## Series M 2004

### Intriguing

Distinctive and pleasant spice with dried herb aromatics, all spice with a hint of cinnamon.

### Re-tasted April 2020

Series M 2004, now 16 years old, was decanted before tasting to remove sediment and to best showcase this classy wine. Deep garnet in colour, still showing opaque density and developing an orange-tinted rim. Aromatics are layered, leading with cigar box notes. Warm earth, with a touch of herbal and savoury character reveals an old-world charm. The palate is bold, wonderfully fresh and juicy. Soft texture and multi-layered tannins extend to a long finish. Further patience opens to dried cranberry and stewed cherry fruit flavours.

Although immediately enjoyable, this blend continues maturing most gracefully. We conservatively envisage a further five to ten years of indulgent mellowing, rewarding the patient collector.

### The Vintage

The preceding winter was dry. Leading up to harvest, there was a three-day hot spell, late in January.

Harvest commenced on the 4th of February and was concluded by 18th of March. A further four-day hot spell in early February was followed by prolonged cool spell during Cabernet ripening (with a two week developmental lull), with light rain on March 2nd, which led to a protracted harvest period.

Sixty percent of the vintage was wild-fermented.

### The Blend

Nineteen months in thirty-seven percent new French oak barrique,  
with the balance in older French oak.

Series M 2004 consists of Cabernet Sauvignon (thirty-six percent), Merlot (thirty-one percent),  
Malbec (twenty-five percent) and Cabernet Franc (eight percent).

Seventy-one barrels were produced

Zelma Long  
April 2020

Chris de Vries  
April 2020