

vilafonté

Series M 2014

Fresh & Luscious

Tasted April 2017

Vivid, dark red fruit leads this Merlot/Malbec blend of Series M. The aromas are immediate, fresh, bright, pure and expressive, with notes of freshly picked dark cherries and black raspberries. Undertones of lightly perfumed citrus flowers are also present. The finish is firm and long, with fine tannins underlying the structure.

Re-tasted July 2024

Opened with a Durand vintage cork remover and decanted for half an hour, the Series M 2014 displays a deep garnet colour with a purple hue. The aroma reveals ripe cherry and plum, with gamey notes of bay leaf and thyme, and subtle hints of truffle, cocoa, and liquorice. Initially shy, the bouquet becomes more layered as it opens. While this vintage previously appeared austere, it now shows refinement with additional bottle development. It remains fresh yet softened, with well-integrated, velvet-textured tannins and a long finish interlaced with layered fruits. The wine is entering a beautiful window of drinkability and, although not yet peaked, promises continued enjoyment and complexity for the next decade or more.

The Vintage

Harvest started slightly later than average on the 18th February, with consistent mild weather throughout the harvest period. Grape bloom and véraison were short, which facilitated even ripening in our vineyard. The Merlot blocks in particular surpassed expectations, resulting in the Series M 2014 showing great colour and concentration.

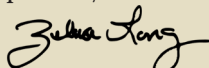
The Blend

Series M matured for twenty months in three percent new French oak barrels and another year in bottle before release. Merlot (thirty-nine percent) gives Series M its suppleness and complex red fruit flavours, Malbec (thirty-six percent) provides deep black-fruit aromas. Cabernet Sauvignon (twenty-five percent) grounds the Series M with structure and density.

Seventy-three barrels were produced.

Zelma Long

April 2017



Chris de Vries

July 2024

