

# vilafonté

## Seriously Old Dirt 2016

### Playful & Intriguing

#### The fifth vintage release

Seriously Old Dirt 2016 displays a moderately deep but brilliant ruby-red colour . The nose is notably fresh and fruit-forward, with red cherry, plum and blueberry, accentuated by zesty Szechuan & Cayenne pepper. Notes of dried herbs are offset by appealing vanilla pod, white chocolate, cinnamon and cigar-box. The palate of this wine is generous, with juicy red fruits and a luscious mouthfeel, with a core of fine tannins and a long, satisfying finish.

#### The Vintage

Distinctively different. 2016 was characterized by substantial drought conditions through the preceding winter and into the growing season. Warm, dry conditions in Spring were extremely favourable for a compact (one week) bloom period, leading to outstanding evenness of maturity in all vineyard blocks. The hot pre-harvest weather conditions and early picking, combined with concerns of fire risk, made for a uniquely demanding vintage. The Simonsberg mountain suffered fire damage, but fortunately, Vilafonté was not directly affected by fire nor smoke. Strategies implemented by our wine-growing team protected the vines against heat, resulting in a surprisingly healthy vineyard with bright green leaves through harvest. Harvest started on the 3rd of February and concluded on the 8th of March. In mid-February, the weather cooled and our Cabernet Sauvignon ripened under consistently cooler, more favourable circumstances than the early-season Merlot and Malbec, resulting in an unusually extended picking window. Severe drought conditions led to Vilafonté's smallest per-hectare crop on record, producing lean, well-balanced wines for medium to long-term ageing.

#### The Blend

Matured for twenty one months in older French oak barriques. Seriously Old Dirt 2016 consists of Cabernet Sauvignon (seventy-six percent), Malbec (thirteen percent) and Merlot (eleven percent). Eighty-four barrels were produced.

Chris de Vries  
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