

vilafonté

Seriously Old Dirt 2023

Lavish & Concentrated

Seriously Old Dirt 2023 flaunts a deep ruby colour. This predominantly Cabernet Sauvignon blend emanates a richness of black mulberry, muddled baked cherry and plum, and as the wine lingers in the glass it opens to subtle spice aromas of clove and star anise alongside a graphite undertone and friendly floral aromas. Soft silky tannins of the wine allow it to have a smooth entry on the palate and fills the mid-palate with the plushness of the fruit sweetness, feeling the concentration of the wine as well as balance between weight and acidity. The concentration and depth of this wine, despite being a medium-bodied wine, will grant you the pleasure of immediate enjoyment or delayed delight upon aging.

The Vintage

Two seasons.

2022 post-harvest was characterised by cooler temperatures and drier conditions, however enough cold-unit days were accumulated to adequately revive buds from dormancy, which led to a problem free budbreak. The drier conditions meant that soil temperatures were able to rise more quickly in spring, thus budbreak was 1-2 weeks earlier than 2022. The initial vegetative growth was energetic, with an encouraging crop to look forward to, as flowering and set progressed steadily. Nearing the end of November, it was evident that berry sizes would be smaller owing to the drier conditions and overall water availability. Mid-December rain events increased disease pressure and growers had to act quickly by adjusting spray programs and employing good canopy management. Ripening was swift and véraison progressed in an even manner. Harvest commenced 7-10 days earlier than the previous year starting 2 March, in Bonnievale and Roberston, immediately succeeding the conclusion of harvest on our estate in Paarl. The earlier onset of growth in the vineyards in spring of 2022 along with the multi-regionality of the blocks, allowed for the steady progression of each stage from budbreak to ripening and consequent harvesting before the rainfall had started in the first week of March, and resulted in small, concentrated berries with good balance. 2023 shows the culmination of nature and nurture, the prevailing weather conditions which encouraged an earlier pick and the design of our vineyard which has enabled us to pick at least one month earlier when compared to the same cultivars in the same region. 2023 marks our dedication to understanding our vineyards and fulfilling the signature of our wines, fruit-foreword, concentrated and site-specific.

The Blend

Matured for eighteen months with French Oak. Seriously Old Dirt 2023 consists of Cabernet Sauvignon (ninety-three percent), Malbec (three percent), Merlot (three percent) and Cabernet Franc (one percent).



Arlene Mains
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