vilafonté

2024 Series C finale.

Serene & Enduring

A wine at peace with itself. It unfurls rather than announces.
Inky crimson at the core, holding its depth almost to the rim. The nose is cool and finely detailed, its fruit lifted and sensuous. It opens on intense blackberry, blackcurrant and cherry, lifted by dried violet and Cape honeysuckle. At its heart sits a cool accord of sandalwood and damp clay, shaded by wild sage and fennel. Fragrant cedar, nutmeg and liquorice weave through the fruit, seamlessly integrated, decadent, yet never overstated. The palate is broad and balanced, its fine, velvety texture carried by fresh succulence. Power and weight sit in rare equilibrium as it gathers momentum, the fruit building rather than fading, until it reaches its fullest intensity on the finish.
Generous now, the 2024 Series C holds more in reserve than it reveals. Expect it to deepen and unfold over two decades or more.

The Vintage

Golden hour...
The 2024 growing season began auspiciously following the wettest winter in over a decade. Optimism was soon tempered by strong wind gusts during flowering, which led to poorer fruit-set and loose bunches carrying fewer berries. In our Cabernet Sauvignon blocks, flowering also stretched some three to six days longer than usual.
This was the warmest, driest vintage in recent memory. Average maximum temperatures from November 2023 through April 2024 ran roughly 1–1,5 °C above the previous five years. Instead of the distinct heatwaves we usually see in January and February, the heat held steady, more like a “heat dome” than a series of spikes. Our vineyard’s design, tailored for early ripening, proved its worth by preserving fruit integrity throughout.
Together, the uneven flowering and sustained heat reduced yields by 20%, with berry weights 9% below our long-term vineyard average. Cabernet Franc berries were the most affected (15% lighter), followed by Merlot and Malbec (8% each), while Cabernet Sauvignon saw a more modestly reduction (4%). The silver lining came in smaller berries with a higher skin-to-pulp ratio, and with them deeper colour and greater flavour intensity.
Harvest began on February 3rd and ran uninterrupted to February 24th. Our Malbec ripened some seven days later than our long-term model predicts and Cabernet Sauvignon roughly eight days earlier, compressing an already short window. Our vineyard and cellar teams met the challenges with their usual calm.
The blends are smaller this year, shaped by the reduced crop, but there was no shortage of quality to choose from. The task lay in harnessing the power and density of these components while drawing out the detail and finesse that define our Series style. Series C 2024 carries the season’s warmth without its glare. Deeply coloured and concentrated, yet cool and composed.

The Blend

22 months in 82% new French oak barrique, with the balance in older French oak.
Series C 2024 consists of Cabernet Sauvignon (57%), Merlot (23%), Malbec (12%) and Cabernet Franc (8%).
42 barrels were produced.



Chris de Vries
October 2026

+27(0)21 886 4083 info@vilafonte.com www.vilafonte.com