

# Series M 2013

VILAFONTE, PAARL, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

The dry and windy start to spring in September 2012 produced tell-tale weather patterns for a great 2013 vintage. The vineyard locality on the northern Simonsberg bench managed to side step the devastating winds that later that year wreaked havoc through many vineyards in Stellenbosch.

The series m matured for twenty months in French oak barrels, seventeen percent of them new, and then a year in bottle. Cellaring this wine for two years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, series m 2013 will continue to develop its bouquet and palate for at least a decade and will continue to give pleasure for many more years. Decanting before serving is recommended.

Malbec (45%) gives series M its suppleness and deep black fruit flavors; Merlot (34%) provides a complex of red fruit aromas of raspberry, red cherry and plum, while Cabernet (21%) grounds the series m with structure and density.



**JAMESSUCKLING.COM**

James Suckling, [www.jamessuckling.com](http://www.jamessuckling.com), 2017



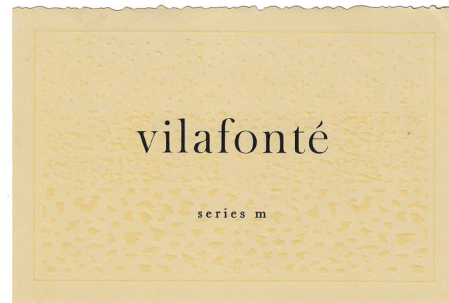
*Neal Martin*  
WINE ADVOCATE

Neal Martin, *Wine Advocate*, Nov. 2015



**Wine Spectator**

JM, *Wine Spectator*, 2016



**WINEMAKERS:** Zelma Long & Martin Smith

**GRAPES:** 45% Malbec, 34% Merlot & 21% Cabernet Sauvignon

**ALCOHOL:** 14%

**PH:** 3.55

**TOTAL ACIDITY:** 5.2 g/L

**TOTAL SULPHUR:** 72 mg/L

**RESIDUAL SUGAR:** 2.7 g/L

**ANNUAL PRODUCTION:**  
20,000 bottles

