

Series M 2014

VILAFONTE, PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Harvest started slightly later than average on February 18th, with mild weather for the harvest period. Grape bloom and veraison were short, which facilitated evenness of ripening. The Merlot blocks in particular surpassed expectations, resulting in great color and concentration in the wine.

The series m matured for twenty months in French oak barrels, then a year in bottle. Cellaring this wine for two years will enhance integration and flavor complexity.

Merlot gives Series M its suppleness and complex red fruit flavors; Malbec provides deep black fruit aromas. Cabernet Sauvignon grounds the Series M with structure and density.

Vivid dark red fruit leads this blend of Series M. The aromas are immediate, fresh, bright pure and expressive, including freshly picked dark cherries and black raspberries. Undertones of citrus flowers, and lightly perfumed are present. On the palate, the brightness of the wine expresses with a flavor display of the fresh Spring fruits, with refined texture. The finish is firm and long, a balance of fruit and fine tannins, and an underlying structure that does not assert itself but gives the wine weight and longevity.



Tim Atkin
MSW

Tim Atkin South Africa Special Report 2017



Robert Parker
WINE ADVOCATE

NM, Wine Advocate, April, 2017

vilafonté

WINEMAKERS: Zelma Long &
Chris de Vries

GRAPES: 39% Merlot, 36% Malbec,
25% Cabernet Sauvignon

VINE AGE: Average of 20 years old

SOIL TYPE: ancient vilafontes soil,
decomposed granite

ALCOHOL: 14%

RESIDUAL SUGAR: 3 g/L

TOTAL ACIDITY: 5.3 g/L

PH: 3.43

TOTAL SULPHUR: 77 mg/L

