

vilafonté

series m / 2011



OUR VINEYARD AND THE VINTAGE

The 2011 vintage was preceded by a balmy dry Spring that presented us with small, concentrated berries – the norm for our Malbec, Merlot, Cabernet Sauvignon and Cabernet Franc grapes. Warm days and cool nights continued up through February, leading to a compact harvest period. Harvest commenced on February 14th, Valentine's Day, and ended only 3 weeks later, the shortest harvest in our history. As we harvested our vineyard's one hectare blocks, we measured the evenness of ripeness of the grapes, and this year they were exceptionally even, one of the key reasons for the outstanding flavor concentration of this vintage.

TASTING NOTES: SUPPLE & DELICIOUS

It is not often that our expectations are exceeded but the 2011 is such a vintage for the Series M. The wine displays a deep dark red to black colour. An intense nose of black currants, dark chocolate and spice is followed by black cherries & liquorice. The Series M 2011 is full and layered, supple and very accessible. The palate-coating flavours are very intense and the acidity is well balanced with the alcohol.

MATURATION

The 'Series M' matured for 22 months in 20% new French Oak barrels and a further 12 months in bottle on date of release.

Release date: 1 November 2013

VARIETIES

This sumptuous blend of 51% Malbec, 46% Merlot, & 3% Cabernet Sauvignon reflects the maturing and use of our addition of two hectares of Malbec to our Vilafonté vineyard.

ADDITIONAL NOTES

- Only 36 barrels produced
- Cellaring this wine for 2 years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, Vilafonté Series M 2011 will develop and improve for 12 years or more.
- Decanting before serving is recommended for any wine of advanced complexity.