

vilafonté

Series M 2015

Rich & Evocative

The Series M 2015 exhibits plummy hues with an inky red-black colour. The wine leads with rich fruit characters of red plums, cherries and blueberry confit. Overtones of thyme and sage lead to a more savoury beef bouillon note, perfectly offset by warm and enticing hints of chocolate, oak and brioche. Oak aromas are well integrated and support a rich core of concentrated fruit and Peony floral notes. On the palate, Series M opens with succulent richness, with a fleshy, mouth-watering core, leading to exceptional concentration and length of fruit on the finish. It shows both finesse and intensity, eliciting plushness on the palate. The Series M 2015 will reward the investor both as a young wine and over the next decade or more.

The Vintage

Harvest was very early, two weeks in advance of the previous year, starting on the 30th of January 2015. Conditions leading up to ripening were warm and clear. The shorter period from bloom to picking, as well as the warm but moderate weather, meant the berries arrived at the cellar in very good condition, with very low rates of discard during individual berry sorting. Wines of the vintage were characterized by higher acidities, leading to great freshness, exceptional colour and balanced structure. Varietal wines were very expressive and the blends came together harmoniously.

The Blend

Twenty two months in eighteen percent new French oak barriques, with the balance being older French oak. Series M 2015 consists of Merlot (forty percent), Cabernet Sauvignon (thirty one percent) and Malbec (twenty nine percent).

Sixty eight barrels were produced.

Zelma Long
December 2017

Chris de Vries
December 2017