vilafonté

Series C 2022

Confident & Contemplative

A compelling expression of Series C with a quiet reflection of the time and place. It presents a deep, dark-red core to garnet edge. The aromatics are captivating, leading with an exotic blend of jasmine and oud perfume, interwoven with layers of blue and black fruits — Damson plum, blackberry, and cassis. A subtle hint of dried citrus peel and smoky char adds complexity. On the palate, this wine is broad and dense, yet exhibits an understated elegance. It moves gracefully, with a svelte texture that coats the mouth. The dense, sweet fruit is complemented by a fine, dark chocolate finish, leading to a long, generous aftertaste.

While the 2022 Series C is remarkably complete in its youth, this blend will reward those who exercise patience as it continues to evolve and develop complexity. Enjoy now or cellar for two decades or more.

The Vintage

Challenging, yet filled with optimism.

The 2022 growing season was characterized by a cool, wet start with above-average rainfall in October and November 2021. This led to vigorous shoot growth, requiring diligent thinning and extending the flowering period. Four distinct heatwaves in January resulted in some sunburn on the more sensitive Malbecs. February followed with few, milder heat spikes. These conditions contributed to some variable ripening within parcels and a smaller grape crop, ultimately shaping a late and drawn-out season. Harvest began nine days later than predicted, extending over four weeks instead of the usual three from February 19th to March 17th. In some cases, we harvested individual parcels in multiple passes, fermenting them separately to allow greater flexibility during blending.

Vintage 2022 quietly reflects our dedication and the enduring quality of our unique site. Wines of this vintage show promise with density rather than heaviness, a well-rounded palate and exceptional charm.

The Blend

22 months in 73% new French oak barrique, with the balance in older French oak. Series C 2022 consists of Cabernet Sauvignon (56%), Merlot (24%), Cabernet Franc (10%) and Malbec (10%). 64 barrels were produced.

Chris de Vries August 2023

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