

Laarman Cluster Chardonnay 2017

The nose on this wine shows some lime and green apple. The rich, round entry is full of fruit, including hints of tropical pineapple and guava, while the finish lingers with subtle nuttiness from the oak.

Chardonnay can have a range of styles from lean and fresh to bold with lots of oak. This Chardonnay falls mid way between these. CLUSTER Series Chardonnay pairs well with fresh crab cakes, grilled marinated shrimp and a great mushroom risotto.

variety : Chardonnay | 100% Chardonnay

winery : Laarman Wines

winemaker : -

wine of origin : Piekenierskloof

analysis : alc : 13.5 % vol rs : 2.11 g/l pH : 3.38 ta : 6.75 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine can be enjoyed now or will keep well for 5 to 8 years.

Beauty is often found in the smallest things. There is plenty to cherish in a single perfect berry, but in a cluster, there is so much more. I find quality vineyards in different regions from which to produce the best possible wines for the CLUSTER Series.

There are so many aspects to making wine but when you put them altogether the wines are there to be shared with family and friends. In this way, I can be part of the experience with you!

about the harvest: This Piekenierskloof Chardonnay was harvested at 22.5 balling.

in the cellar : The wine was then aged for eight months, with the intervention from the winemaker. Only 25% new oak and the rest in neutral oak barrels and stainless steel tanks to retain fruit freshness. The wine was then minimally filtered and fined.

