

Laarman Focal Point Chardonnay 2018

The colour is yellow-green with brilliant clarity. The aroma contains notes of citrus and nougat with hints of tangerine peel along with tropical aromas of pineapple and lime. There is an element of minerality that combines well with the new oak percentage of the wine. The palate is crisp yet with a voluminous texture that envelops the mouth.

Seafood always a favourite with Chardonnay such as grilled scallops, a lovely seafood bisque. Freshly caught Dorado with burnt lemon butter. Veal Scallopini with brown butter and capers. Skillet Roast Chicken with Asparagus and White Wine Sauce.

variety : Chardonnay | 100% Chardonnay

winery : Laarman Wines

winemaker : -

wine of origin :

analysis : alc : 12.5 % vol rs : 2.3 g/l pH : 3.34 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

This Focal Point wine presents the variety in its purest expression - a culmination of the elements of its specific terroir, respected by the style in which it is crafted. It captures the attention with its artistry and sets the scene for the ultimate enjoyment.

in the vineyard : This Chardonnay finds its origins in a lesser-known area called Vermaaklikheid 300km from Cape Town in the Cape South Coast. A cool region with limestone soils and good rainfall. The grapes ripen late Feb early March.

about the harvest: The grapes were picked at 23.5° Balling.

in the cellar : The grapes were whole bunch pressed with a portion going directly to barrel without settling. The rest was settled for two days put to barrel. Both new and neutral barrels were used. Four batches were fermented; one of them being natural fermentation and the other three with strains of cultivated yeasts. Fermentation took three weeks, and the wine was then aged in oak for 11 months. The final new oak percentage is 39% new oak 32% Second Fill and the 29% neutral oak.

