

## Laarman Focal Point Cinsault 2018

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The colour is bright red cherry colour, on the nose vibrant with some white pepper and blue berries and Cardamom. There is also a savoury character in the mid pallet showing some thyme. The finish is fuller than 2017 vintage with some Pomegranate flavours with soft tannins.

Cinsault is known to go with a lot of different foods. You can pair it with escargot, stew, hot smoked salmon filets, braised and roasted meat dishes. Oven roast chicken and a lovely slow roast leg of lamb.

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**variety** : Cinsaut | 100% Cinsaut

**winery** : Laarman Wines

**winemaker** : -

**wine of origin** : Paarl

**analysis** : **alc** : 13.5 % vol **rs** : 2.8 g/l **pH** : 3.43 **ta** : 5.43 g/l

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

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

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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.

**about the harvest**: The grapes were harvested at 23 balling.

**in the cellar** : The grapes were then 50% de-stemmed and 50% whole bunch fermented. Fermentation accrued naturally and took two weeks to ferment. The shins were then pressed off with a 1 ton basket press. The wine was sent to 400L and 225 L old oak barrels for aging for 11 months.