

CLUSTER

Cabernet Sauvignon
2016

series

an ARCO LAARMAN wine



CAPE WINELANDS



STELLENBOSCH



PAARL



Cabernet
Sauvignon

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!

VINIFICATION

This Cabernet Sauvignon originates from 2 regions with the wine comprising 75% Stellenbosch grapes and 25% Paarl grapes. The parcels were harvested separately in March with a balling of 24.5. The grapes were fermented in stainless steel; fermentation taking 10 to 12 days. The grapes were then left on the skins after fermentation for 2 weeks. After pressing, the wine went to barrel for 12 months in second and third fill and was bottled the beginning of April 2017.

ANALYSIS

Alcohol	14.5%
Residual Sugar	2.6 G/L
Total Acid	6.0 g/L
pH	3.74

TASTING NOTES

Cabernet Sauvignon being the king of the noble varieties has always found its place on the table with a great meal. My CLUSTER Series Cabernet Sauvignon will pair well the some of my favourites: a great piece of sirloin or ribeye on the bone, a hearty lasagne or slow cooked lamb shanks and of course anything you put on the braai.

FOOD PAIRING

Some of the best Cabernet Sauvignons find their origins in Stellenbosch and Paarl. Stellenbosch, being cooler, gives the wine body and fuller tannins. The grapes from Paarl, being warmer, show more primary fruit characters and velvety tannins. This wine has a rich inky colour; on the nose, primary red fruits including blueberries and blackberries, with a hint of anise. The palate is clean and elegant with dark chocolate and cherry fruits. The tannins on the finish are very soft, more akin to an older wine. This wine can be enjoyed now and will age very well for the next 5 to 8 years.

