

CLUSTER Chardonnay 2016

series an ARCO LAARMAN wine



CAPE WINELANDS

ELGIN VALLEY



Chardonnay

VINIFICATION

ANALYSIS

TASTING NOTES

FOOD PAIRING

This Elgin Chardonnay was harvested at 22.5 balling and fermented in oak and stainless steel. The wine was then aged for eight months, with the slightest 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, and bottled in late January 2017.

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

Alcohol	13.5%
Residual Sugar	0.3 G/L
Total Acid	6.0 g/L
pH	3.30



Chardonnay is my favourite varietal as it is so variable in its many characteristics. My CLUSTER Series is more refined. 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. This wine can be enjoyed now or will keep well for 5 to 8 years.