



an ARCO LAARMAN wine

# FOCAL POINT

**A focal point is where it all comes together.  
That precise moment of clarity and harmony.**

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.

## Focal Point Chardonnay 2017

### VINIFICATION

This Chardonnay originates from the rather unfamiliar Vermaaklikheid along the Cape South Coast, about 300 kilometer from Cape Town. This growing area has excellent potential with a cool climate, good rainfall and limestone soils. With ripening late February, early March, these grapes were picked at 23.5° Balling. Whole-bunch pressed, a portion of the juice went directly into the barrels without settling, while the remainder of the juice was settled for two days before being put to barrel. A combination of new and neutral barrels were used. Fermentation took place in four batches and took three weeks to complete using natural fermentation as well as three strains of cultivated yeast. Finally, the Chardonnay was matured for 10 months in a combination for 48% new French oak and 52% neutral oak. The wine was bottled late December 2017 and 2455 bottles were release in May 2018.

### TASTING NOTES

The brilliant yellow green in the glass already hints on the clarity of fruit on the nose – citrus aromas such as lime and tangerine peel as well as tropical pineapple. Nuances of minerality and the intriguing nuttiness of nougat combine and beautifully harmonise the quality of the cool climate Chardonnay with its considered oak maturation. Refreshingly crisp, but multi-dimensional, this intricate wine envelops the palate with voluminous texture.

### FOOD PAIRING

A versatile partner on the dinner table, luxurious seafood should be the go-to choice with this Chardonnay - grilled scallops, Dorado with burnt lemon butter or the richness of a seafood bisque. The complexity of the wine also allows it to pair with intricate flavour combinations such as veal scallopini with brown butter and capers or skillet-roast chicken with asparagus and a white wine sauce.

ANALYSIS		
Alcohol		14.0%
Residual Sugar		2.3 g/L
Total Acid		5.9 g/L
pH		3.47

