

CLUSTER

series

Chardonnay
2020

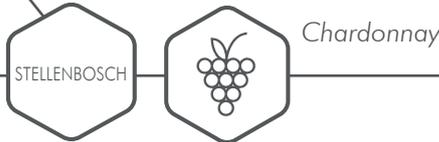
an ARCO LAARMAN wine



CAPE WINELANDS

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!



Sourced from 20-year-old Stellenbosch vineyards, this Chardonnay was harvested end of February by hand at 22 Balling. The grapes were pressed in a pneumatic press not exceeding 1.2 Bar and treated oxidatively. The juice was then settled in stainless steel tank for 48 hours before being racked off the lees and added directly to barrel. A combination of cultivated and natural yeasts fermentation took place in third and fourth fill barrels, and it took ten days to ferment dry. The wine then aged ten months in barrel, followed by six months on fine lees in tank—filtration and preparation to bottle.



Chardonnay can have a range of styles from lean and fresh to bold with lots of oak. This Chardonnay sits between New world and Burgandy and pairs well with mushrooms, soft cheeses and lightly smoky foods like chorizo. Veal dishes, Chicken with roasted garlic, sweet onions and butter sauces. It sure sounds like the perfect companion for your picnic basket this Summer!

Chardonnay is my favourite varietal as it is so variable in its many characteristics. My Cluster Series is medium-bodied Chardonnay with pale lemon yellow in the glass with a generous nose of citrus blossoms, honeysuckle, and orange zest. The aromas are followed by flavours of poached pear, hints of mandarin and honey. The finish is rich and smooth with a well-balanced acidity. Drink now or age for up to 5 years.

Alcohol	13.0%
Residual Sugar	2.6 G/L
Total Acid	5.7 G/L
pH	3.61

