



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 Cinsault 2018

VINIFICATION

This bush vine Cinsault originates from Paarl. The grapes were harvested at 23 balling, hand sorted to remove some died berries. 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. Bottled in January 2018.

TASTING NOTES

Cinsault is a variety I am enjoying working with giving great subtle fruit characters even in a warmer climate. 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.

FOOD PAIRING

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.

ANALYSIS		
Alcohol		13.5%
Residual Sugar		2.8 g/L
Total Acid		5.43 g/L
pH		3.43

