



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 2017

### VINIFICATION

This Cinsault originates from bush vines in Stellenbosch's famous Bottelary Hills. Harvested at 23° Balling, grapes were hand-sorted to maintain only the finest berries before 50% was destemmed and the other 50% whole-bunch fermented. Fermentation accrued naturally, taking two weeks to complete. Skins were gently pressed in a one-ton basket press. Maturation took place in 300 litre neutral oak barrels for 10 months before bottling in December 2017. 1424 bottles were released in May 2018.

### TASTING NOTES

One of Cinsault's unique attributes is its resilience in showing purity of fruit, even in warmer climates. This 2017 Cinsault is a bright violet in the glass, echoed by vibrant blue berries and ripe plum on the nose. Intriguing herb flavours such as sage and thyme complement the lively fruity flavours and follow through in a palate with plenty of fruit and a moreish minerality. Well-balanced acidity and soft tannins make this wine accessible and ready for enjoyment, but also ensure it to develop beautifully for another five to eight years.

### FOOD PAIRING

This lighter, yet complex, red wine is exceptional as a glass on its own and outstanding as a partner to food. Enjoy its fruity notes with confit duck leg and roast parsnips or its herb aromas with the comforting flavours of quail roasted with rosemary, thyme and garlic. Earthy nuances manifest when enjoyed with a combination of game and mushrooms (perhaps in a terrine!) and for a heavenly match, try this Cinsault with the sweet and savoury flavours of pork grilled with Apple cider and thyme.

ANALYSIS		
Alcohol		13.0%
Residual Sugar		2.6 g/L
Total Acid		5.3 g/L
pH		3.57

