



PASCAL/SCHILDT

Technical Wine Sheets

Winery:	THE BLACKSMITH WINES
Wine:	THE BLACKSMITH BAREBONES, CINSULT
Vintage:	2018
Appellation:	PAARL
Winemaker/Winegrower:	TREMAYNE SMITH
Harvest Notes:	HARVESTED FROM A VINEYARD IN PAARL, BUSH VINES, DRYLANDS FARMED. PICKED ON TASTE AND ACIDITY AT LOW SUGARS TO MAKE FOR A FRESH STYLE WINE. 2018 VINTAGE, WAS AGAIN, WAS A DIFFICULT VINTAGE, DROUGHT AND UNEVEN RIPENESS IN THE VINEYARDS. FRUIT HARVESTED IN LATER THAN USUAL, DUE TO THE UNEVEN RIPENING.
Cellar & Blending Notes:	100% WHOLE BERRY FERMENTED, USING THE NATURAL YEAST PRESENT ON THE SKINS. PRESSED AFTER 10 DAYS ON THE SKINS. NO OAKING, WINE SPENT 7 MONTHS IN A TANK AND STAINLESS STEEL BARRELS. SEVERAL RACKINGS TO CLARIFY THE WINE.
Tasting Notes:	
Aging & Drinking Suggestions:	2018 - 2022
Technical Notes:	
Soil	CLAY
Acidity	4.3
pH	3.72
Residual Sugars	1.9g/l
ABV	14.0%
Barrel Maturation	NO OAK. 7 MONTHS IN TANK / STAINLESS STEEL BARRELS.
Production (bottles)	3200 X 750ML