



Winery:	THE BLACKSMITH WINES
Wine:	THE BLACKSMITH HELL YEAH, PINOTAGE
Vintage:	2018
Appellation:	PAARL
Winemaker/Winegrower:	TREMAYNE SMITH
Harvest Notes:	HARVESTED FROM A VINEYARD IN PAARL, DRYLANDS FARMED, TRELLED VINES. PICKED ON TASTE AND ACIDITY TO MAKE A FRESH STYLE WINE. 2018 VINTAGE, WAS AGAIN A DIFFICULT VINTAGE, DROUGHT AND UNEVEN RIPENESS IN THE VINEYARDS.
Cellar & Blending Notes:	100% DE-STEMMED. NATURAL FERMENTATION. 7 DAYS ON SKINS. COLD FERMENTATION AT 18°C. ONE PUMP-OVER A DAY FOR 5 MINS. 6 MONTHS MATURATION IN OLD 225L FRENCH OAK BARRELS. LIGHT FILTRATION AT BOTTLING
Tasting Notes:	HELL YEAH INDEED! THIS WINE STANDS TO CORRECT THE RECORD THAT PINOTAGE MUST BE HEAVY, TANNIC, AND EXTRACTED. TREMAYNE'S KNACK FOR PRESEVING FRESHNESS REALLY COMES THROUGH HERE WHILE SOMEHOW STILL MAINTAINING THE DEEPER, RICHER CHARACTERISTICS OF THE VARIETAL. THIS IS A CRUNCHY, FRUIT DRIVEN PINOTAGE, SHOWCASES THE REAL POTENTIAL AND RANGE OF THE GRAPE. THE BALANCE BETWEEN ZESTY RED AND DARKER STONE FRUITS WITH GRIPPY TANNINS ON THE FINISH, DEMONSTRATES A SERIOUS WINE WITH A LIGHTHEARTED FEEL.
Aging & Drinking Suggestions:	2018 - 2022
Technical Notes:	
Soil	CLAY
Acidity	4.1 g/l
pH	3.96
Residual Sugars	1.8 g/l
ABV	13.5%
Barrel Maturation	6 MONTHS FRENCH OAK BARRLES
Production (bottles)	4380 X 750ML