



PASCAL SCHILDT SELECTIONS

Winery:	THE BLACKSMITH WINES
Wine:	THE BLACKSMITH BAREBONES, CINSAULT
Vintage:	2017
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. 2017 VINTAGE WAS A REALLY CLASSIC VINTAGE. FRUIT HARVESTED IN THREE PICKINGS, ROUGHLY 2 WEEKS APART.
Cellar & Blending Notes:	100% WHOLE BERRY FERMENTED, USING THE NATURAL YEAST PRESENT ON THE SKINS. 1ST PICKING PRESSED AFTER 3 DAYS ON THE SKINS, 2ND AND 3RD PICKINGS PRESSED AFTER 5 TO 7 DAYS ON THE SKINS. ONLY 10% OAKING IN 1 OLD 500L FRENCH OAK BARREL, 90% MATURED IN STAINLESS STEEL TANKS. WINE SPENT 5 MONTHS IN TANKS AND BARREL. SEVERAL RACKINGS TO CLARIFY THE WINE.
Tasting Notes:	JUICY YET DRY. VERY SLIGHTLY SOUR BUT IN A VERY PLEASANT WAY. EARTHY BOTANICAL NOSE. INTEGRATE TANNINS. HAZY RUBY COLOR. TO SERVE SLIGHTLY CHILLED.
Aging & Drinking Suggestions:	2017 - 2021
Technical Notes:	
Soil	CLAY
Acidity	4.43 g/l
pH	3.66
Residual Sugars	1.1g/l
ABV	13%
Barrel Maturation	90% STAINLESS STEEL / 10% FRENCH OAK
Production (bottles)	6160 X 750ML