



PASCAL/SCHILDT

Winery:	THE BLACKSMITH WINES (PTY) LTD
Wine:	THE BLACKSMITH VIN BLANC
Vintage:	2015
Appellation:	SWARTLAND
Winemaker/Winegrower:	TREMAYNE SMITH
Harvest Notes:	0.5 TONS OF CHENIN BLANC HARVESTED FROM GRANITE SOILS IN THE PAARDEBERG. 0.5 TONS OF CHENIN BLANC HARVESTED FROM QUARTZ/SCHIST SOILS FROM KASTEELBERG. PICKED ON TASTE, HARVESTED BY HAND.
Cellar & Blending Notes:	WHOLE BUNCH PRESSED. NATURAL FERMENTATION IN BARRELS, OLD OAK. BLENDED AFTER 6 MONTHS, THEN BACK TO BARREL FOR AN EXTRA 3 MONTHS. MINIMAL SULPHUR ADDITIONS. BOTTLED UNFILTERED IN DECEMBER 2015.
Aging & Drinking Suggestions:	2016 to 2022.
Technical Notes:	
Soil	GRANITE / QUARTZ / SCHIST
Acidity	5.6g/l
pH	3.45
Residual Sugars	1.5g/l
ABV	13
Barrel Maturation	9 MONTHS
Production (bottles)	560 X 750ML / 12 X 1500ML