



PASCAL/SCHILDT

Technical Wine Sheets

Winery:	THE BLACKSMITH WINES
Wine:	THE BLACKSMITH BAREBONES, CINSAULT
Vintage:	2017
Appellation:	PAARL
Winemaker/Winegrower:	TREPAYNE 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.
Cellar & Blending Notes:	100% DESTEMMED, FERMENTED, USING THE NATURAL YEAST PRESENT ON THE SKINS. PRESSED AFTER 10 DAYS ON THE SKINS IN A WOODEN BASKET PRESS. NO OAKING, WINE SPENT 7 MONTHS IN A TANK. SEVERAL RACKINGS TO CLARIFY THE WINE. BOTTLED UNFILTERED AND UNFINED.
Tasting Notes:	
Aging & Drinking Suggestions:	2018 - 2024
Technical Notes:	
Soil	CLAY
Acidity	6.2
pH	3.41
Residual Sugars	1.1g/l
ABV	12.5%
Barrel Maturation	NO OAK. 7 MONTHS IN TANK.
Production (bottles)	2000