



P A S C A L / S C H I L D T

Winery:	THE BLACKSMITH WINES
Wine:	THE BLACKSMITH VIN NOIR
Vintage:	2015
Appellation:	COASTAL REGION
Winemaker/Winegrower:	TREMAYNE SMITH
Harvest Notes:	HARVESTED ON TASTED, WHEN THERES A GOOD BALANCE OF SUGAR AND ACIDITY. EACH CULTIVAR PICKED SEPARATELY FROM DIFFERENT VINEYARDS IN THE SWARTLAND AND PAARL REGIONS. COMBINATION OF 3 DIFFERENT SOIL TYPES: GRANITE / SCHIST / CLAY BASED SOILS.
Cellar & Blending Notes:	100% WHOLE BUNCH FERMENTATION, NATURALLY FERMENTED. 13 TO 15 DAYS ON THE SKINS BEFORE A LIGHT PRESSING IN A BASKET PRESS. NATURAL MALOLACTIC FERMENTATION IN BARREL. MINIMAL SULPHUR ADDITIONS AFTER MALO FERMENTATION. BLENDED AFTER 6 MONTHS IN OLD OAK. THEN A FURTHER 3 MONTHS IN BARREL BEFORE BOTTLING BLEND OF CARIGNAN / CINSAULT / GRENACHE.
Aging & Drinking Suggestions:	2016 - 2026
Technical Notes:	
Soil	GRANITE / SCHIST / CLAY
Acidity	5.9g/l
pH	3.42
Residual Sugars	1.8g/l
ABV	13.5
Barrel Maturation	9 MONTHS
Production (bottles)	910 X 750ML / 28 X 1500ML