



Winery:	THE BLACKSMITH WINES
Wine:	BAREBONES COLOMBAR
Vintage:	2019
Appellation:	PAARL
Winemaker/Winegrower:	TRE MAYNE SMITH
Harvest Notes:	HARVESTED FROM A VINEYARD IN PAARL, DRYLANDS FARMED. PICKED ON TASTE AND ACIDITY TO MAKE A FRESH STYLE WINE. 2019 VINTAGE, WAS A GOOD VINTAGE CONSIDERING THE DROUGHT THE WESTERN CAPE HAS BEEN EXPERIENCING FOR THE LAST 4 YEARS.
Cellar & Blending Notes:	WHOLE BUNCH PRESSED. NATURAL FERMENTATION. FERMENTED IN STAINLESS STEEL TANKS. 4 MONTHS MATURATION IN STAINLESS STEEL TANKS. TRANSFERRED TO 225L FRENCH OAK BARRELS FOR A FURTHER 2 MONTHS BEFORE BOTTLING. LIGHT FILTRATION AT BOTTLING
Tasting Notes:	IN THOSE MOMENTS WHERE YOU JUST CAN'T DECIDE WHAT TO DRINK - DRINK THIS! IT NEVER FAILS TO INSPIRE, UPLIFT, AND JUST MAKE YOU FEEL BETTER. WITH RACY ACIDITY AND BRIGHT CTIRUS THROUGHOUT, THIS WINE IS SURE TO BRIGHTEN UP YOUR DAY. THE DRY FINISH MAKES FOR INCREDIBLE FOOD PAIRING POTENTIAL.
Aging & Drinking Suggestions:	2019 - 2025
Technical Notes:	
	Soil CLAY
	Acidity 9.2 g/l
	pH 2.96
	Residual Sugars 4.5 g/l
	ABV 12.5%
	Barrel Maturation 4 MONTHS STAINLESS STEEL / 2 MONTHS FRENCH OAK BARRLES
	Production (bottles) 3336 X 750ML