

THE BLACKSMITH

2023 GUIDED BY THE MOON

INTUITION, A 'GUT FEELING' OR 'SIXTH SENSE,' CAN BE LIKENED TO HAVING A SUPERPOWER THAT IS AMPLIFIED BY THE MYSTICAL ENERGY OF THE MOON. THE MOON ENCOURAGES US TO LISTEN TO THAT INNER VOICE, AND CONNECT WITH OUR INSTINCTS. AND EMBRACE THOSE SERENE MOMENTS WHEN EVERYTHING FALLS INTO PLACE SEAMLESSLY.

FACTS

FIELD BLEND

GRENACHE BLANC / GRENACHE NOIR / PALOMINO

WINE OF ORIGIN PAARL

FARM - UITKIJK

NATURAL CO-FERMENTATION.

100% DE-STEMMED.

7 - 10 DAYS ON THE SKINS.

COLD FERMENTATION.

ONE PUMP-OVER A DAY FOR 5 MINS.

7 MONTHS MATURATION IN OLD 225L FRENCH OAK BARRELS.

BOTTLED ON THE 21ST OF SEPTEMBER 2023.

TOTAL PRODUCTION: 195 x 6 x 750ml

ALC: 13.0%

RS: 1.5 g/l

pH: 3.66

TA: 4.1 g/l

FSO2: 19 mg/l

TSO2: 54 mg/l

TASTING NOTES

THE GRENACHE BLANC INTRODUCES NOTES OF CITRUS, DRIED HERBS, AND WILD DILL. MEANWHILE, THE GRENACHE NOIR CONTRIBUTES FLAVOURS OF RASPBERRY AND STRAWBERRY, AND THE PALOMINO OFFERS A COMPLEXITY OF SALINE AND ALMOND. PAIR WITH SPICY AND AROMATIC DISHES.

