

# THE BLACKSMITH

## 2023 BAREBONES COLOMBAR

SAY HELLO TO YOUR NEW FAVORITE POUR - THIS ISN'T JUST A DRINK; IT'S A WHOLE MOOD. WE'VE TAKEN THIS CLASSIC GRAPE, TRADITIONALLY RESERVED FOR BRANDY, AND TRANSFORMED IT INTO A VIBRANT, DELICIOUS WINE THAT'S READY TO SHAKE UP YOUR WINE GAME!

### FACTS

100% COLOMBAR  
WINE OF ORIGIN PAARL  
FARM - LANQUEDOC

DRY LAND FARMED / HIGH TRAINED BUSH VINES &  
TRELLISED.

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100% WHOLE BUNCH PRESSED.

NATURAL FERMENTATION.

COLD FERMENTATION.

10 MONTHS MATURATION IN S/S TANKS & OLD FRENCH OAK VATS.

BOTTLED ON THE 28TH OF MARCH 2024.

TOTAL PRODUCTION: 144 x 12 x 750ml.

ALC: 11.5%  
RS: 1.2 g/l  
pH: 3.14  
TA: 5.9 g/l  
FSO2 : 11 mg/l  
TSO2 : 102 mg/l

### TASTING NOTES

THIS WINE IS GIVING HONEY-FLORAL NOTES, CASHEW, WHITE PEACHES, LOQUAT, GRANNY SMITH APPLES, CANTALOUPE, AND LEMON VERBENA. THERE'S A TOUCH OF MINERALITY THAT MAKES IT EXTRA INTERESTING. ITS REFRESHING ACIDITY MAKES IT PERFECT FOR PAIRING WITH SEAFOOD, SALADS, OR CHILL PASTA DISHES. THE BRIGHT FINISH WILL HAVE YOU REACHING FOR ANOTHER GLASS.

