

# THE BLACKSMITH

## 2023 BAREBONES METHODE ANCESTRALE

GET READY TO POP, FIZZ, AND SIP YOUR WAY INTO THE ULTIMATE VIBE WITH OUR COLOMBAR PET NAT! THIS ISN'T YOUR GRANDMA'S BRANDY; WE'RE FLIPPING THE SCRIPT ON TRADITION AND BRINGING YOU A PLAYFUL, EFFERVESCENT DELIGHT THAT'S TAILOR-MADE FOR YOUR NEXT HANGOUT.

### FACTS

100% COLOMBAR

WINE OF ORIGIN PAARL

FARM - LANQUEDOC

NATURAL FERMENTATION.

WHOLE BUNCH PRESSED.

COLD FERMENTATION.

SEVERAL RACKINGS DURING FERMENTATION.

BOTTLED AT THE DESIRED SUGAR.

PRIMARY FERMENTATION COMPLETED IN BOTTLE.

RIDDLED & DISGORGED ON THE 16TH OF MAY 2025.

TOTAL PRODUCTION: 320 x 12 x 750ml.

ALC: 10.5%

RS: 4.0 g/l

pH: 3.32

TA: 5.8 g/l

FSO2 : 0 mg/l

TSO2 : 14 mg/l

### TASTING NOTES

A REFRESHING EXPERIENCE THAT DANCES ON THE PALATE WITH ITS CLEAN, CRISP, AND DRY PROFILE. CLEAN CITRUS NOTES OF LEMON AND GREEN APPLE, COMPLEMENTED BY A SUBTLE HINT OF JELLY QUINCE AND BRIOCHE. AN EFFERVESCENCE CARRIES THESE FLAVOURS, BRINGING AN INVIGORATING, LIVELY FRESHNESS. PERFECTLY BALANCED, THIS PET NAT IS THE IDEAL COMPANION FOR LIGHT BITES OR SIMPLY ENJOYED ON ITS OWN.

