

THE BLACKSMITH

2023 BLOODLINE

THE PET NAT WITH A BACKSTORY THAT'S AS SWEET AS ITS SIP!
THIS SPARKLING WINE WAS CRAFTED BY TREMAYNE FOR HIS BRIDE, MICHELLE, BACK IN 2014. FAST FORWARD TO 2017, WHEN THIS PET NAT WENT FULL CIRCLE, EVOLVING INTO A VINTAGE NAMED "BLOODLINE" TO CELEBRATE THEIR DAUGHTER, ISLA ROSE. THIS ISN'T JUST WINE; IT'S A FAMILY AFFAIR. YOU'RE NOT JUST OPENING A BOTTLE; YOU'RE UNCORKING A JOYFUL CELEBRATION OF LOVE, LIFE AND ADVENTURE.

FACTS

100% CHENIN BLANC
METHODE ANCESTRALE
WINE OF ORIGIN SWARTLAND
FARM - WATERVAL

NATURAL FERMENTATION.
WHOLE BUNCH PRESSED.
COLD FERMENTATION.

BOTTLED AT THE DESIRED SUGAR.

PRIMARY FERMENTATION COMPLETED IN BOTTLE.
RIDDLED & DISGORGED ON THE 18th OF DECEMBER 2024.
TOTAL PRODUCTION: 90 x 6 x 750ml

ALC: 11.5%
RS: 22.4 g/l
pH: 3.15
TA: 5.5 g/l
FSO2: 3 mg/l
TSO2: 9 mg/l

TASTING NOTES

ENTICING HINTS OF WHITE PEACH SKIN MINGLING WITH THE COMFORTING AROMA OF SHORTBREAD BISCUITS AND TOASTED ALMONDS. WITH A TOUCH MORE RESIDUAL SUGAR THAN PREVIOUS VINTAGES, IT'S A DANCE OF RISK AND REWARD— PERFECTLY BALANCED FOR THOSE WHO LOVE A LITTLE ADVENTURE IN THEIR GLASS. ON THE PALATE, THE INTEGRATION OF RESIDUAL SUGAR AND NATURAL ACIDITY CREATES A HARMONIOUS BLEND THAT'S BOTH REFRESHING AND SATISFYING. EXPECT A ZESTY BURST OF LEMON AND LIME-LIKE ACIDITY THAT INVIGORATES THE SENSES.

