

Ploughman Chenin Blanc 2001

Tropical fruit, pineapple with herbal undertones. Well balanced with a lingering aftertaste. Enjoy with seafood, soups and salads.

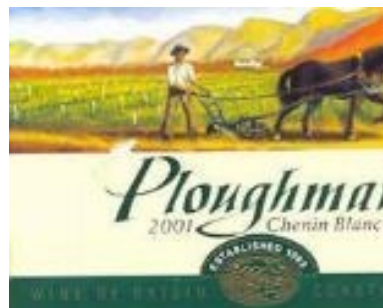
variety : Chenin Blanc | Chenin Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 6.7 g/l pH : 3.16 ta : 6.5 g/l va : 0.42 g/l



ageing : Enjoyable now or within the next 2 years.

in the vineyard : Clones: 7/101-14 Mgt

Soil & Slope: Slight west facing Escourt, Kroonstad

Trellising: Extended Perold system

about the harvest: The grapes were harvested by hand at 22.5° Balling.

in the cellar : Crush/Destem: Yes

Skin contact: 16°C for 6 hours

Settling: 48 Hours at 9°C

Pressing: In bagpress after skin contact

Fermentation: Vin 13 yeast at 12°C for 18 days

Post fermentation: Left on lees for 4 months stirring, 1 x weekly.

Stabilisation: Cold and protein stabilised followed by a coarse sheet filtration.

Bottling: 0.45 micron filtration.