

## Ploughman Cabernet Sauvignon Shiraz 2001

A unique combination of Cabernet Sauvignon and Shiraz. A smooth, accessible wine, with upfront fruit and tannins to balance.

**variety** : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz  
**winery** : Avondale Farm  
**winemaker** : Dewaldt Heyns  
**wine of origin** : Coastal  
**analysis** : **alc** : 13.76 % vol   **rs** : 2.7 g/l   **pH** : 3.56   **ta** : 5.5 g/l   **va** : 0.64 g/l



**ageing** : Enjoy now, or within the next 4 years.

**in the vineyard** : Clones: Cabernet Sauvignon ? / Shiraz SH9/R99  
Soil & Slope: Cabernet east facing & Shiraz west facing. Clovelly soil (gravelly)  
Trellising: Extended Perold system

**in the cellar** : Crush/Destem: Yes, rollers open, mash cooled  
Cold Maceration: Cabernet Sauvignon - none, Shiraz 3 days at 14°C  
Fermentation: Cabernet Sauvignon, 8 days using WE372 yeast, Shiraz 5 days using L2323  
Pressing: Straight after fermentation  
Malolactic: Completed in tanks, left on lees for 5 months.  
Stabilisation: Cold stabilised followed by a coarse bulk filtration.  
Bottling: 1 micron Filtration  
Cork 45 x 24 Super Cork. 248 Metalbox Glass 750ml Claret bottle