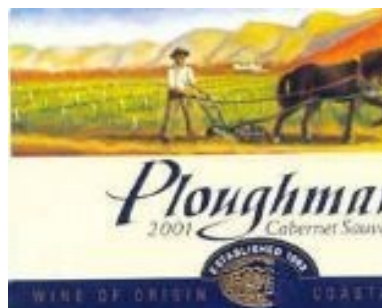


Ploughman Cabernet Sauvignon Shiraz 2001

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