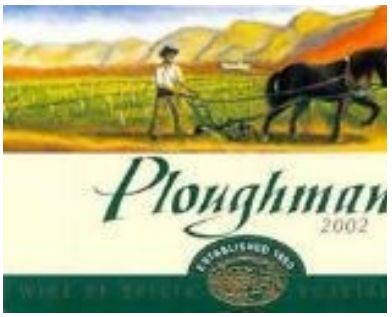
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Ploughman's Dry White 2002



The Avondale Ploughman's Dry White is a true reflection of each harvests finest fruits. Traditionally crafted using ancient techniques to capture the pure essence and character of the vintage. Ploughman's Dry White is a blend of the noble cultivars of Chenin Blanc and Sauvignon Blanc, and is a wine of fine balance and finesse. A distinct tropical bouquet with subtle lime and pear undertones. The palate rewards with a full-bodied, yet crisp acidity and a delicate creaminess due to the extended lees contact. The crisp acidity with distinct citrus, lime and quice flavours makes this the ideal wine to enjoy on its own or with seafood and salads.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc
winery : Avondale Farm
winemaker : Dewaldt Heyns
wine of origin : Coastal
analysis : **alc :** 14.02 % vol **rs :** 2.3 g/l **pH :** 3.31 **ta :** 6.3 g/l **va :** 0.43 g/l

ageing : Enjoy now or within the next two years.

about the harvest: The grapes were picked at 23.5Â° Balling.

in the cellar : The grapes were crushed and destemmed, then gently pressed followed by a 48 hour settling at 9ÂºC. The juice was fermented at 12ÂºC for 30 days, using QA23 yeast. After fermentation it was racked and left on the fine lees, stirring weekly to extract subtle flavours. A bentonite fining preceeded a 0.4 micron sheet filtration, followed by bottling.