TERRY SEITZ INC.









Post House Cellars derives its name from the small Post Office which used to serve the local missionary community of Raithby and which is now the winery office and residence. It was consequently a logical step to associate the wine with its postal origin The farm was bought by the Gebers family in 1981 in the picturesque area between the towns of Somerset West and Stellenbosch, and is situated at the foothills of the Helderberg Mountain. On a clear day Cape Point and False Bay is visible from the winery. This area is one of the preeminent wine regions in South Africa. The farm was systematically planted to vineyard with the grapes being sold to the local co-operative It was only in 1996 that a couple of experimental barrels were made by Nick Gebers. Situated 7km from the False Bay coast a breach in the coastal ridge channels the south and south west winds towards the vineyards. These being generally cool breezes; they help moderate summer temperatures. The property covers a total of 71 hectares of which 38 hectares falls under vineyard. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petite Verdot, Pinotage, Chenin Blanc and Viognier.

Post House Bluish White 2009 3.5 Stars JOHN PLATTER 2007 87 Points Wine Spectator

The name Blueish Black refers to a term used in stamp collecting. It refers to the description of a stamp in terms of a colour tint variation

WINEMAKING PRACTICES

Fermentation temperature Max 16-17° C

Method: The grapes were fermented separately, using cultured **yeast's**. Closed tanks are used for fermentation using selected grapes from 25-year-old vineyards. Wine is left on the lees for 8 months.



POST HOUSE

Maturation potential 2 years

Alcohol	13.6% vol	Extract	21.9 g/l.
Residual sugar	2.0 g/l	Total SO2	93 mg/l
Total acid	5.5 1g/l	PH	3.45

Tasting Notes

Elegant and finely crafted blend of Chenin Blanc (50%) and Sauvignon Blanc(50%) giving a fruity upfront wine for easy drinking. A nose of pineapple, red apple, apple blossoms and grassy tones. Full and intense mouth feel with a mineral undertone. Refreshing long mouth feel without sharpness.

Website: <u>www.posthousewines.co.za</u>

