

TERRY SEITZ INC.

Importers of Fine South African Wines



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 Chenin Blanc 2009
4.5 STARS JOHN PLATTER 2011

WINEMAKING PRACTICES

Although the cellar only produces a small quantity of wine, the hands-on and conscientious approach at each step, from the growing and harvesting of the grapes through to vinification, bottling and packaging makes the wines unique. With the ability to be creative, the whole wine package is fine-tuned. 24 year old Trellised vines, yielding 5 tons/ha in gravel –Glenrosa soils

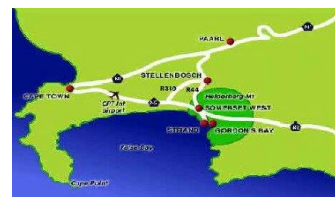
The objective is to interfere as little as possible in the creation of the wine making process. This means that the grapes are handled as gently as possible. The grapes are harvested into small fruit bins, where they are checked and sorted before being lightly crushed and destalked. Production 1800x6

Fermentation temperature 17 ° C - 20° C

Method: The grapes are crushed and left on the skins for 2 hours. The grapes must settle for 1 day in a settling tank and were then racked to barrel. The grapes fermented with natural yeasts which occur naturally in the vineyard. The must ferments at 17 ° C

The wine is left on the lees and stirred initially once a week and then every third week. There after the wine was fined with bentonite but not filtered before bottling. Sulphur levels are kept to a minimum. **Wood aging** -10% new French and American aged for 9 months in 225 liter barrels.

| | | | |
|-----------------------|---------------|----------------------|-----------|
| Maturation potential | up to 6 years | | |
| Alcohol | 13.9% vol | Extract | 19.2 g/l. |
| Residual sugar | 2.55 g/l | Free SO ₂ | 30mg/l |
| Total SO ₂ | 82 mg/l | Total acid | 5.60g/l |
| PH | 3.29 | | |



Tasting Notes

Nose offers peach, citrus and liquorice. Rich and full bodied palate with delicate flavors of tropical fruit, citrus and minerality. Soft round entry finishing with a long and full mouth feel. Perception of sweetness from lees contact and fruit. Drinking well but still young; will mature for another two to three years with honey character evolving .