

# 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 Missing Virgin 2009**  
4.5 STARS JOHN PLATTER 2011

**The name** Missing Virgin refers to a printing error on a Virgin Island stamp. The virgin figure was omitted from the stamp hence the nickname, "Missing Virgin". St Ursula was a virgin martyr who lived between the 3<sup>rd</sup> and 5<sup>th</sup> centuries A.D. She was born in Britain, avoided marriage to a pagan king and is believed to have been slain for her faith with 10,000 virgin companions at Cologne, Germany; Christopher Columbus named the Virgin Islands in her honor!

A blend of Pinotage 70% and Petit Verdot 30%

## WINEMAKING PRACTICES

**Fermentation temperature** Max 28° C

**Method:** The grapes were fermented separately, using **natural yeasts** from the vineyard. Open tank fermenters are used with the skins pushed down 4 - 8 times during peak fermentation. Malolactic fermentation took place in tank where the wine had minimal handling. The wines were racked 3 times over a 21 month period. Sulphur levels are kept to a minimum.

**Wood aging** -100% barrel aged for 21 months in 225 liter French and European barrels

Maturation potential		8-years	
Alcohol	15% vol	Extract	30.9 g/l.
Residual sugar	3.3 g/l	Total SO2	60 mg/l
Total acid	5.7 1g/l	PH	3.57

## Tasting Notes

A red blend of Pinotage and Petit Verdot grapes resulting in a wine which has an intensely blueish color. A scrumptious full bodied rich wine with supple tannins. A hint of blueberries, fruit cake and wild heath on the nose with a rounded long and lingering finish.

Website: [www.posthousewines.co.za](http://www.posthousewines.co.za)

