



## Post House Treskilling Yelow 2008

The name refers to a printing error on a Swedish stamp. The normal three skilling stamp is colored green while the eight skilling stamp was printed in yellow. However, due to an unknown error (but most likely the three skilling plate was accidentally replaced by an eight skilling one), the three skilling stamp was printed in yellow, creating the Treskilling Yellow Stamp. The only known copy of the Treskilling Yellow was discovered by a schoolboy named Georg Wilhelm Baeckman in 1886 while going through his grandparents' attic. To this date, this is the only copy known in existence and is worth about \$80 billion/pound by weight - one of the most expensive objects in the world!

## Noble Late Harvest made from Chenin Blanc

### WINEMAKING PRACTICES

**Fermentation temperature** Max 19° C

**Method:** The grape berries were hand selected over a three week period. Only grapes which have been shriveled by the Noble rot '**Botrytis Cyneria**' were selected. The grapes are crushed and left on the skins for 3 hours. The must is fermented using natural yeasts, which occur naturally in the vineyard. The must ferments at around 17°C-19°C. The wine is left on the lees and then these lees are stirred initially once a week, and then every third week during the first six months. The wine was in barrel for 19 months there was no fining or filtration before bottling. Sulphur levels are kept to a minimum.

**No Post House Treskilling Yellow was produced in 2009**

**Wood aging:** 100 % barrel aged for 19 months in 225 liter barrels French and European

Alcohol	14.3% vol.	Maturation potential	8 -10 years
Extract	151 g/l	Skin contact	3hrs
Residual sugar	115 g/l		
Total SO2	190mg/l		
Total acid	6.0 g/l		
PH	3.74		

### TASTING NOTES

It offers up honeyed tropical fruit, dried apricot, honey orange marmalade, pineapple, and buttered nut-like scents. In the mouth, it is full-bodied sweet and powerful with refreshing acidity as well as massive concentration. Classic rich mouth reminiscent of Sauternes. Enjoy now or keep for up to 8 years. Enjoy with Blue Cheese or Crème Brule.

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

