

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 Shiraz 07

4 STARS JOHN PLATTER 2011

Total Production: 200x12

WINEMAKING PRACTICES

Fermentation temperature 30° C

Method: The grapes were fermented separately, using **natural yeasts** from the vineyard, in open stainless steel tanks at 30° C. Skin contact for 14 days. The skins were pushed down 4 - 8 times during peak fermentation. Malolactic fermentation took place in the barrel where the wine had minimal handling. Use was made of **traditional gravity flow and no mechanical pumps** were used in the wine making process. The wines were racked 3 times over a 16 month period. There was **no filtration** and the sulphur levels were kept to a minimum.

Wood aging -16% new French and American oak, for 26 months in 225 liter barrels

Maturation potential		up to 8 years	
Alcohol	15.0% vol	Extract	29.4 g/l.
Residual sugar	12.4g/l	Total SO2	30 mg/l
Total acid	5.4 g/l	PH	3.7
Free SO2	12mg/l		



Tasting Notes

Dark black wine with an inkiness picked up on the nose and palate. A nose of blackcurrant, chocolate, peppery raspberry and spice with a hint of floral petals. An elegant wine with firm but supple tannins. Rounded ripe fruit giving a long and lingering finish.

Website: www.posthousewines.co.za