

TERRY SEITZ INC.

Importers of Fine South African Wines



WINE DETAILS

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 southwest 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.

The Wine: Post House Blueish Black 2011

3.5 Stars JOHN PLATTER 2012

87 Points Wine Spectator

BLEND: 34% Shiraz, 29% Pinotage, 19% Merlot, 18% Cabernet

The name Blueish Black refers to a term used in stamp collecting and how a stamp is described in a stamp catalogue. It refers to the description of a stamp in terms of its colour tint variation. A stamp that should have been mostly black but has blue undertones would be described as Blueish Black. The name also refers to the colour of the wine, which has a dark blue tinge.

WINEMAKING PRACTICES

Fermentation temperature Max 28° C

Method: The grapes were fermented separately, using selected and **natural yeast's** 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 10month period. Sulphur levels were kept to a minimum.

Wood ageing , 25 % barrel aged for 10 months in 225 liter barrels French and European

Alcohol	14.5% vol.
Extract	30 g/l
Residual sugar	3.9 g/l
Total SO ₂	47 mg/l
Total acid	5.2 1g/l
PH	3.69



TASTING NOTES:

Dark bluish black wine with good color with a nose of mulberries, red currant and ripe strawberries with a hint of pepper and spice. Full bodied rich wine with supple soft tannins for easy drinking