

## Post House Blueish Black 2008

Dark blueish black wine with good colour. 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

**variety :** Shiraz | 39% Shiraz 31% Pinotage 17% Cabernet Sauvignon 13% Merlot

**winery :** Post House Vineyards

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 14.55 % vol   rs : 3.2 g/l   pH : 3.68   ta : 5.2 g/l   so2 : 35 mg/l   fso2 : 20 mg/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now or keep for up to 4 years.

**in the vineyard :** Soil Type: Gravel on clay

Age of Vines: 5-18 years

Yield: 6.0 tons/ha

Grape Sugar: 23.5° B to 26.5° B

Total production: 6 000 x 12

**in the cellar :** Fermentation temperature Max 27° C

### Method

The grapes were fermented separately, using inoculated yeast's, in open stainless steel tanks up to a maximum of 28°C. The wine was manually punched down 5-6 times a day during peak fermentation. Skin contact was around 5 - 6 days on average. The wine was racked three times to assist in the development of the wine.

Wood ageing: 20% 8months French oak. Low sulphur levels are used