

Post House Penny Black 2009

Stylish feminine wine. Dark inky black colour. Initial nose of floral petals, also of fynbos(South African heath), blackcurrant, fruitcake, white pepper and spice. An elegant wine with firm but supple tannins. Rounded ripe fruit giving a long and lingering finish.

variety : Shiraz | 33% Shiraz, 30% Merlot, 25% Cabernet Sauvignon, 8% Petit Verdot, 4% Chenin Blanc

winery : Post House Vineyards

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 15.3 % vol rs : 3.9 g/l pH : 3.68 ta : 5.7 g/l so2 : 48 mg/l

type : Red

pack : Bottle **closure** : Cork

2005 vintage NOMINATED FOR STARS JOHN PLATTER
90 points Wine Spectator 2007 and 2008 vintage

ageing : 8 years perhaps 12

in the vineyard : 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.

in the cellar : The name Penny Black refers to the first stamp that was ever printed as well as to the dark inky black colour of the wine.

A blend of Shiraz 33%, Merlot30%, Cabernet Sauvignon25%, Petit Verdot8% and Chenin Blanc 4%

WINEMAKING PRACTICES

Fermentation temperature: Max 30° C Method: The grapes were fermented separately, using natural yeast's from the vineyard, in open stainless steel tanks up to a maximum of 30° C. 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 4 times over an 18month period. There was no filtration and the sulphur levels were kept to a minimum. Wood ageing :35% new oak mainly French and European, 18 months in 225 liter barrels

Skin contact

Cabernet 14 days

Merlot 9 days



Shiraz 14 days
Petite Verdot 12 days
Chenin Blanc 0 days