

Post House Blueish Black 2011

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 | Shiraz, Pinotage, Cabernet Sauvignon, Merlot

winery : Post House Vineyards

winemaker : Nick Gebers

wine of origin :

analysis :

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : 4 years perhaps 5.

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 : Fermentation temperature: Max 27°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 10 month period. Sulphur levels were kept to a minimum.

Wood ageing: 25% barrel aged for 10 months in 225 litre barrels French and European.