



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 45 hectares falls under vineyard. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petit Verdot, Pinotage, Sauvignon Blanc and Chenin Blanc.

The Wine: Post House Black Mail Merlot 2014

The Post House Black Mail Merlot is named after a famous black mailbox on State Route 375, known as the Extraterrestrial Highway, situated in south-central Nevada in the United States. The mailbox is labeled 'Alien' and is an extraterrestrial meeting point due to its close proximity to UFO hot spot, Area 51. Merlot 2014 was made with the utmost attention and detail to deliver an extremely high quality end product which can be matured for up to ten years. The 25 year old Merlot vines are located in Glenrosa and Escort gravel soil which offers the desirable properties to produce grapes of the highest quality. An average yield of 10 tons Merlot grapes are harvested every year.

87% Merlot, 7% Cabernet Sauvignon & 6% Petit Verdot



WINEMAKING PRACTICES

Method: The grapes were fermented, using **natural yeast's** from the vineyard, in open stainless steel tanks at **28-30° C**. The skins were pushed down 4 - 5 times during peak fermentation. Malolactic fermentation took place in the barrel. The wine had **minimal handling** and use was made of **traditional gravity flow**. No mechanical pumps were used in the wine making process or the transfer of wine. The wines were **racked 4 times** over a 24 month period. There was **no filtration** and the **sulphur levels were kept to a minimum**.

Wood ageing: Aged in 30% new French oak barrels
24 months in 225 litre barrels

WINE DETAILS

Alcohol:	15% vol	Skin contact:	Merlot 9 days
Extract:	30.2 g/L	°Balling at harvest:	24°B - 25°B
Residual sugar:	2.2 g/L		
Total acid:	6.1 g/L		
Total SO₂:	77 mg/L		
pH:	3.68	Maturation potential:	7-10 years

TASTING NOTES

A strong nose of raspberry and fynbos with a hint of mint and violets. Very elegant wine with supple firm tannins and an underlying cherry fruit structure giving it a juicy but full finish. Drinking well now, but will benefit from a year to two bottle maturation.

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