



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, Petite Verdot, Pinotage, Sauvignon Blanc and Chenin Blanc.

The Wine: Post House Blueish White 2016

The name Blueish White refers to a term used in stamp collecting. It refers to the description of a stamp in terms of a color tint variation.

WINEMAKING PRACTICES

Method:

The grapes were fermented separately, using **cultured yeast's**. Closed tanks are used for fermentation using selected grapes from **29-year-old vineyards**. Wine is left on the lees for 8 months.

Fermentation temperature:

Max 16°C-17°C

WINE DETAILS

Alcohol: 13.5% vol
Extract: 18.7 g/L
Residual Sugar: 2.3 g/L
Total SO₂: 90 g/L
Total Acid: 5.6 g/L
pH: 3.32

Blend Percentages: Sauvignon Blanc 95%
 Chenin Blanc 5%
Skin Contact: 0 days
Closure: Screwcap/Cork
Maturation Potential: 2 years

TASTING NOTES

Elegant and finely crafted unoaked blend of Sauvignon Blanc (95%) and Chenin Blanc (5%) giving a fruity upfront wine for easy drinking. A nose of red apple, apple blossoms and hints of pineapple and pear. Full and intense mouthfeel with a mineral undertone. Refreshing long mouth feel with out sharpness.

Serve this elegant, fruity wine on its own as the sun goes down. Enjoy it with fresh salads, chicken, creamy pasta, seafood and vegetable dishes. Blueish White is great with Thai curry.



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