



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, Chenin Blanc and Sauvignon Blanc.

The Wine: Post House Bulls Eye Cabernet Sauvignon 2015

The Post House Bulls Eye Cabernet Sauvignon is named after a Brazilian postage stamp issued in 1843. The resemblance to a Bull's Eye was the reason behind the unusual name. Brazil was the second country in the world to print country wide valid stamps, after Great Britain. Cabernet Sauvignon 2015 was made with the utmost attention and detail to deliver an extremely high quality end product which can be matured for up to eight years. The 20 year old Cabernet Sauvignon vines are located in Glenrosa and Hutton gravel soil which offers the desirable properties to produce grapes of the highest quality. A yield of approximately 20 tons of Cabernet Sauvignon grapes are harvested every year.

A blend of Cabernet Sauvignon 92%, Merlot 4% & Petit Verdot 4%

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 - 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. The wines were **racked 3 times** over a 16 month period. There was **no filtration** and the **sulphur levels were kept to a minimum**.

Wood ageing: Aged in 35% new French oak barrels
19 months in 225 liter barrels

WINE DETAILS

Alcohol:	15% vol	Skin contact:	Cabernet Sauvignon 14 days
Extract:	31.8 g/L	°Balling at harvest:	24°B - 25°B
Residual sugar:	2.9 g/L		
Total acid:	5.7 g/L		
Total SO₂:	81 mg/L		
pH:	3.79	Maturation potential:	8 years



Website:
www.posthousewines.co.za
Tel/Fax: +27 21 842 2409

TASTING NOTES

Typical Cabernet character, this is a big meaty wine. A nose of raspberry, cigar box, chocolate and gamy meat. Firm and oaky palate with rounded ripe fruit and tannins which gives length to the finish. Enjoy now or hold up to 8 years.