



**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 and Chenin Blanc.

## The Wine: Post House Golden Monkey 2015

The name **Golden Monkey** refers to a Golden Monkey depicted on a Chinese stamp, the monkey being part of the Chinese Zodiac. The stamp combines three lucky symbols in Chinese culture - the number 8, the colour red and the monkey, making it a truly lucky stamp in Chinese culture and increasing its popularity. It has now become a valuable stamp for philatelists to collect.

A blend of Shiraz 65%, Mouvedre 18% and Grenache 17%

This is a Rhone blend which is becoming increasingly popular across the world.

### WINEMAKING PRACTICES

**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.**

**Fermentation temperature:** Max 28° C

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

### WINE DETAILS

<b>Alcohol:</b>	14.0% vol.	<b>Blend Percentages:</b>	Shiraz 65%
<b>Extract:</b>	31.7 g/L		Mouvedre 18%
<b>Residual Sugar:</b>	4.0 g/L		Grenache 17%
<b>Total SO<sub>2</sub>:</b>	72 mg/L		
<b>Total Acid:</b>	4.7 g/L		
<b>pH:</b>	3.79	<b>Maturation Potential:</b>	4 years

### TASTING NOTES

Brick red wine with good colour. A nose of mulberries, red currant blackberry, cinnamon and with a hint of white pepper and aniseed. An aromatic spicy blend with supple, soft tannins for summer drinking. Serve slightly chilled. Enjoy now or keep up to 4 years.



#### **Website:**

[www.posthousewines.co.za](http://www.posthousewines.co.za)

**Tel/Fax:** +27 21 842 2409