



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 Merry Widow Shiraz 2015

The Post House Merry Widow Shiraz was named after the US special delivery stamp which became known as the Merry Widow through the operetta Merry Widow, composed by Franz Lehár in 1905. British actress, Lily Elsie took up the main role and had a fondness for large-brimmed, heavily be-plumed hats, which became known as Merry Widow hats and resembled the hat on the special delivery stamp. This Shiraz 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 16 year old Shiraz vines are located in Glenrosa and Hutton gravel soil which offers the desirable properties to produce grapes of the highest quality. A total yield of 30 tons of Shiraz were harvested.

100% Shiraz

WINEMAKING PRACTICES

Method: The grapes were fermented, using **natural yeast's** from the vineyard, in open stainless steel tanks at **28-30°C**. Skin contact 14 days. 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 is made of **traditional gravity flow** and no mechanical pumps are used. The wines were racked **3 times** over a 17 month period. There was **no filtration** and the **sulphur levels were kept to a minimum**.

Wood ageing: Aged in 20% new French and American oak barrels
17 months in 225 litre barrels

WINE DETAILS

Alcohol:	15.5% vol	Skin contact:	Shiraz 14 days
Extract:	31.8 g/L	°Balling at harvest:	25°B
Residual sugar:	2.9 g/L		
Total acid:	5.4 g/L		
Total SO₂:	87 mg/L		
pH:	3.66	Maturation potential:	8 years



TASTING NOTES

Dark red wine with an inkiness picked up on the nose and palate. A nose of blackcurrant, chocolate, white pepper, cinnamon, raspberry and a hint of floral petals. An elegant wine with firm but supple tannins. Rounded ripe fruit giving a long and lingering finish.

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