



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. A yield of 7 tons of Chenin Blanc was harvested for 2015.

The Wine: Post House Stamp of Chenin 2015

100% Chenin Blanc



WINEMAKING PRACTICES

Method: The grapes are crushed and left on the **skins for 1 hour**. The grape must settles for **1 day in a settling tank** and is then racked to barrel. The grapes are fermented using **natural yeast's**, which occur naturally in the vineyard. The must **ferments at around 17°C-20°C**. The wine is left on the lees and then these lees are stirred initially once a week, and then every third week. There after the wine was fined with bentonite but not filtered before bottling. **Sulphur levels are kept to a minimum.**

Wood ageing: 10% new French and American balance in 2nd 3rd and 4th fill.
10 months in 225 litre barrels

WINE DETAILS

Alcohol:	14% vol	pH:	3.47
Extract:	19.5 g/L	Skin contact:	Chenin Blanc 0 days
Residual sugar:	2.0 g/L	°Balling at harvest:	23°B - 24°B
Total acid:	5.7 g/L		
Total SO₂:	160 mg/L		
Free SO₂:	19 mg/L	Maturation potential:	6-8 years

TASTING NOTES

Nose offers peach, honey, citrus and hints of liquorice. Rich full bodied palate with delicate flavors of tropical fruit, orange and minerals. Soft, round entry finishing with a long and full mouth feel. A hint of sweetness. Perception of sweetness from lees contact and fruit. Drinking well, but still young, will mature for another two to three years with honey character evolving. Keep up to 6-8 years.

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