



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. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petite Verdot, Pinotage, Chenin Blanc and Viognier.

The Wine: Post House Treskilling Yellow 2015

The name Treskilling Yellow refers to a printing error on a Swedish stamp. The normal three skilling stamp is colored green while the eight skilling stamp was printed in yellow. However, due to an unknown error (but most likely the three skilling plate was accidentally replaced by an eight skilling one), the three skilling stamp was printed in yellow, creating the Treskilling Yellow Stamp. The only known copy of the Treskilling Yellow was discovered by a schoolboy named Georg Wilhelm Baeckman in 1886 while going through his grandparents' attic. To this date, this is the only copy known in existence and is worth about \$80 billion pound by weight - one of the most expensive objects in the world!

100% Noble Late Harvest Chenin Blanc



WINEMAKING PRACTICES

Method: The grape berries were hand selected over a three week period. Only grapes which have been shrivelled by the Noble rot '**Botrytis Cyneria**' were selected. The grapes are crushed and left on the skins for 3 hours. The must is fermented using **natural yeast's**, which occur naturally in the vineyard. The must ferments at around **17°C-19°C**. The wine is left on the lees and then these lees are stirred initially once a week, and then every third week during the first six months. The wine was in barrel for 18 months There was **no fining or filtration** before bottling. **Sulphur levels are kept to a minimum.**

Wood ageing: 100% barrel aged in French oak barrels.
26 months in 225 liter barrels.

WINE DETAILS

Alcohol:	14.0% vol	Skin contact:	Chenin Blanc 0 days
Extract:	169.7 g/L		
Residual sugar:	124 g/L		
Total acid:	7.7 g/L		
Total SO₂:	210 mg/L		
pH:	3.98	Maturation potential:	8 years

TASTING NOTES

This Noble Late Harvest offers up honeyed walnuts, dried apricot, honey orange marmalade and pineapple. In the mouth, it is full-bodied sweet and powerful with refreshing acidity as well as massive concentration. Classic rich mouth reminiscent of Sauternes. Enjoy now or keep for up to 8 years. Enjoy with Blue Cheese or Crème Brule.

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