



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 southwest winds towards the vineyards. These being generally cool breezes; they help moderate summer temperatures. The property covers a total of 71 hectares of which 38 hectares falls under vineyard. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petite Verdot, Pinotage, Chenin Blanc and Viognier.

The Wine: Post House Missing Virgin 2011

The name **Missing Virgin** refers to a printing error on a Virgin Island stamp. The virgin figure was omitted from the stamp, hence the nick name, "Missing Virgin". St. Ursula was a virgin martyr who lived between the third and fifth centuries A.D. She was born in Britain, avoided marriage to a pagan king and is believed to have been slain for her faith with 10,000 virgin companions at Cologne, Germany. Christopher Columbus named the Virgin Islands in her honor.

A blend of Pinotage 70% and Petit Verdot 30%

WINEMAKING PRACTICES

Method: The grapes were fermented separately, using **natural yeasts** from the vineyard, in open stainless steel tanks up to a maximum of **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 in the wine making process. The wines were **racked 3 times** over an 21 month period. There was **no filtration** and the **sulphur levels were kept to a minimum**.

Wood ageing: 100% barrel aged in French and European oak barrels.
20% new French and European oak barrels.
21 months in 225 liter barrels.

WINE DETAILS

Alcohol:	15.5% vol	Skin contact:	Pinotage 6 days
Extract:	32.8 g/L		Petit Verdot 9 days
Residual sugar:	4.1 g/L	Total acid:	6.0 g/L
Total SO₂:	50 mg/L	pH:	3.58
Production:	3000 Bottles		

TASTING NOTES

A red blend of Pinotage and Petit Verdot grapes resulting in a wine that has an intensely dark blueish color. A full-bodied rich wine with supple soft tannins but which has a lively long finish. The nose has a hint of cinnamon, blueberries, fruitcake and wild heath on the nose.



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