



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 70 hectares of which 35 hectares fall under vineyard. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petit Verdot, Pinotage, Malbec, Sauvignon Blanc and Chenin Blanc.

The Wine: Post Mailing May 2020

Several children were stamped, mailed and dutifully delivered by the US Post Office between 1913 and 1915, as this was the cheapest travel option. One such girl named Charlotte May, was posted to her grandparents and the story is now recounted as Mailing May.

WINEMAKING PRACTICES

Method: The grapes were fermented separately, using **cultured yeast's**. Closed stainless steel tanks are used for fermentation using selected grapes from **33-year-old vineyards**. Wine is left on the lees for 3 months.

Fermentation temperature: Max 15°C-16°C

WINE DETAILS

Alcohol:	13.0% vol	Blend Percentages:	Sauvignon Blanc 100%
Extract:	22.0 g/L	Skin Contact:	0 days
Residual Sugar:	1.9 g/L	Closure:	Screwcap
Total SO₂:	101 g/L	Maturation Potential:	2 years
Total Acid:	6.9 g/L		
pH:	3.19		

TASTING NOTES

An elegant, refreshing and fruity Sauvignon Blanc with a crisp upfront palate followed by an elegant finish. A nose of green fig, citrus and gooseberry. Full and intense mouthfeel with a mineral undertone. Refreshing and zesty without sharpness.

Serve this elegant, fruity wine on its own as the sun goes down. Enjoy it with fresh salads, chicken, creamy pasta, seafood and vegetable dishes. Mailing May is great with Thai curry.

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