



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 37 hectares falls under vineyard. As of 2004 the vineyard comprises of Cabernet Sauvignon, Merlot, Shiraz, Petit Verdot, Grenache, Pinotage and Chenin Blanc.

Post House Admirals Pinotage 2019

In philately the **Admirals** are a series of stamps issued by three countries of the British Commonwealth which show King George V, King of Great Britain and the British Dominions, dressed in his Admiral of the fleet uniform.

100% Pinotage

WINEMAKING PRACTICES

Method: The grapes were fermented using selected and **natural yeasts** from the vineyard. Open tank fermenters are used with the skins pushed down 4 - 8 times during peak fermentation. Malolactic fermentation took place in tank where the wine had **minimal handling**. The wines were **racked 3 times** over a 12-month period. **Sulphur levels were kept to a minimum.**

Fermentation temperature: Max 28° C

Wood ageing: 25 % barrel aged for 12 months in 225 liter French and European barrels.

WINE DETAILS

Alcohol: 14.0% vol.

Extract: 28.4 g/L

Residual Sugar: 2.31 g/L

Total SO₂: 96 mg/L

Total Acid: 5.4 g/L

pH: 3.8

Maturation Potential: 4 years

TASTING NOTES

A dark blue-red rimmed Pinotage with a nose of blueberry, strawberries, chocolate, pepper and a hint of floral, giving a rich smooth palate of ripe fruit and spices. Enjoy now or keep up to 4 years.

