



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

The Wine: Post House Three Pearls Rosé 2020

The name Three Pearls refers to a rare Russian Stamp printing error where only three pearls were printed instead of the standard four.

WINEMAKING PRACTICES

Method:

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

Fermentation temperature:

Max 15°C-16°C

WINE DETAILS

Alcohol:	13.3% vol	Blend Percentages:	Grenache 100%
Extract:	18.4 g/L		
Residual	2.7 g/L	Skin Contact:	0 days
Sugar:			
Total SO₂:	124 g/L	Closure:	Screwcap
Total Acid:	5.7 g/L	Maturation	2 years
pH:	3.35	Potential:	

TASTING NOTES

This delicate salmon pink rosé is made from the Grenache grape. Crisp, easy-drinking and bursting with strawberry and raspberry on the nose along with fresh acidity and a dry finish.

Wine of Origin Stellenbosch

