

POST HOUSE WINES

Merry Widow



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A U.S. stamp whose nickname is an artistic reference to the 10¢ green Helmet of Mercury Special Delivery Stamp.

The Merry Widow, an operetta by Slovak composer Franz Lehar, is one of the most popular operatic works of the 20th century. The special delivery stamp became the Merry Widow through the resemblance between Mercury's winged helmet on the stamp and Lily Elsie's operatic hats.

British actress Lily Elsie took up the role of the Merry Widow on the London boards in 1907. She brought to the role her fondness for a style of large-brimmed, heavily beplumed hats, which became known forever after as Merry Widow hats.

Handcrafted with minimum handling and intervention.

A dark wine with an inkiness picked up on the nose and palate.

A nose of blackcurrant, chocolate, white pepper, cinnamon, raspberry and a hint of floral petals.

An elegant blend with firm but supple tannins. Rounded ripe fruit gives it a long and lingering finish.

Wine Making Practices

Method: The grapes were fermented, using natural yeasts from the vineyard, in open stainless steel tanks at 28-30°C.

Skin contact 14 days. The skins were pushed down 4 - 8 times during peak fermentation.

Malolactic fermentation took place in the barrel where the wine had minimal handling. Where possible, traditional gravity flow is used to move the wines during this process.

The wines are racked 3 times over a 24-month period. Minimal filtration and the sulphur levels are kept to a minimum.

Wood ageing: Aged in 20% new French and American oak barrels

24 months in 225 litre barrels.

Wine Details

Alcohol: 14.19% vol.

Skin contact: Shiraz 14 days

Extract: 25.5 g/L °

Balling at harvest: 23 - 25°B

Residual sugar: 2.2 g/L

Total acid: 5.3 g/L

Total SO₂: 73 mg/L

pH: 3.54

Maturation potential: 8-10 years

