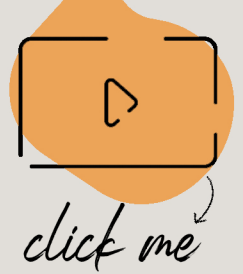


# POST HOUSE WINES



## Treskilling Yellow



The name refers to a Swedish stamp considered the most expensive stamp in the world.

The 3-skilling banco stamp was normally printed in a blue-green colour, while the 8-skilling was printed in a yellowish orange shade. It is not known exactly what went wrong, but the incorrect plate was used which resulted in a stamp which should have been green ending up as yellow.

The number of stamps printed in the wrong colour is unknown, but as time passed, and no other "yellows" surfaced despite energetic searching, it became clear that the stamp was not only rare, but quite possibly the only surviving example.

*Handcrafted with minimum handling and intervention.*

This Noble Late Harvest offers up honeyed walnuts, dried apricot, honey orange marmalade and pineapple. In the mouth, it is full-bodied sweet and powerful with refreshing acidity as well as massive concentration. Classic, rich mouthfeel reminiscent of Sauternes. Enjoy now or keep for up to 8 years.

### Wine Making Practices

Method: The grape berries were hand selected over a three-week period. Only grapes which have been shrivelled by the Noble rot 'Botrytis Cyneria' were selected. The grapes are crushed and left on the skins for 3 hours. Fermented using natural yeast's, which occur naturally in the vineyard. The must ferments at around 17°C-19°C. The wine is left on the lees and then these lees are stirred initially once a week, and then every third week during the first six months. The wine was in barrel for 18 months. Minimal fining or filtration before bottling. Sulphur levels are kept to a minimum.

Wood ageing: 100% barrel aged in French oak barrels.  
26 months in 225 liter barrels.

### Wine Pairing

Trio of Crème Brulee

### Wine Details

Alcohol: 14.24% vol  
Skin contact: Chenin Blanc 0 days  
Extract: 167.9 g/L  
Residual sugar: 121.6 g/L  
Total acid: 6.8 g/L  
Total SO<sub>2</sub> : 99 mg/L  
pH: 4.02  
Maturation potential: 8 years

