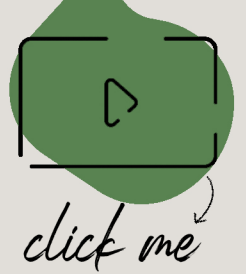
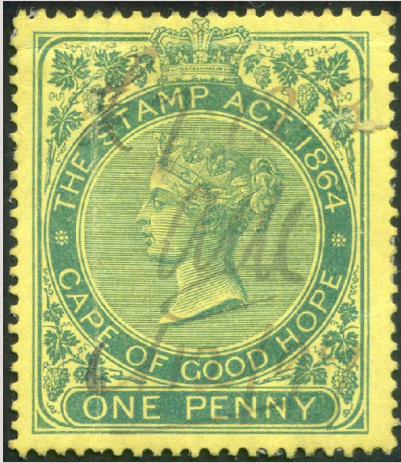


# POST HOUSE WINES



## *Cameo Chenin Blanc*



*Cameo has many meanings but in philately it refers to a series of stamps depicting Queen Elizabeth II in silhouette or Cameo.*

*The first Gambia stamps, issued in 1869, are famous for their beautiful design – the Cameo head of Queen Victoria embossed in white on a simple coloured ground. This classic design, highly regarded by generations of philatelists, was actually a result of economic necessity!*

*Handcrafted with minimum handling and intervention.*

*A fresh nose of green apple, quince and citrus.  
Full refreshing mouth feel with a long lingering finish. Wine of origin Stellenbosch.*

### *Wine Making Practices*

Method: The grapes were fermented using cultured yeast's. Closed stainless steel tanks are used for fermentation using selected grapes from 30-year-old Chenin Blanc vineyards. Wine is left on the lees for 3 months.

Fermentation temperature: Max 15°C-16°C

### *Wine Pairing*

*Poached Beef Fillet with Cream of Horseradish*

### *Wine Details*

Alcohol: 14% vol  
Blend Percentages: Chenin Blanc 100%  
Extract: 20.8 g/L  
Residual Sugar: 17 g/L Skin Contact: 0 days  
Total SO<sub>2</sub>: 121 g/L  
Total Acid: 6.1 g/L  
Closure: Screwcap  
pH: 3.43 Maturation Potential: 2 years

