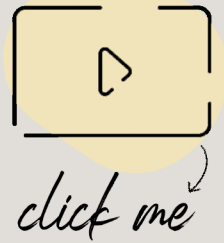


POST HOUSE WINES

Mailing May



Back in 1914, a five year-old little girl by the name of Charlotte May Pierstorff wanted desperately to visit her grandmother, but her parents couldn't afford the \$1.55 it would cost for a train ticket.

Soon her family hatched an ingenious plan and, with the help of a cousin who worked on the mail car of the train and some creative application of the postal code, May was sent by parcel post with 53 cents in stamps on her coat.

Between 1913 and 1915, several children were stamped, mailed and dutifully delivered by the US Post Office as this was the cheapest travel option available.

Handcrafted with minimum handling and intervention.

*Elegant, crisp Sauvignon Blanc offering a fruity upfront wine for easy drinking
A nose of pineapple, green fig, citrus and gooseberry.
Enjoy on it's own or with a fish or chicken dish.*

Wine Making Practices

The white grapes are crushed and left on the skins for a 2 hours contact period. The must is settled for 1 day in a settling tank and then racked straight to barrel where it will ferment. The aim is to keep air contact to a minimum, which helps in the retention of the fruit character of the wine. The grapes are fermented with naturally occurring yeast from the vineyard. The grapes are harvested in the cool hours of the day. This, along with the use of indigenous yeasts, causes a gentle and cool must fermentation at around 17°C-19°C. The wine is left on the lees and stirred initially once a week, and then every third week. Thereafter the wine is fined with bentonite, but not filtered, before bottling. Sulfur levels are kept to a minimum.

Wine Details

Alcohol 13.0% vol.

Extract 20.6 g/L

Total SO₂ 122 mg/L

Total acid 6.8 g/L

Residual sugar 2.2 g/L

pH 3.35

Maturation potential 2 years.

