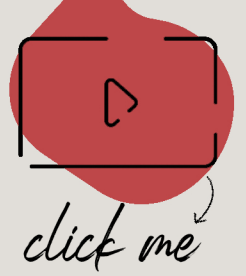


POST HOUSE WINES

Missing Virgin



A Virgin Island stamp whose nickname is reference to the St. Ursula central-figure-omitted error stamp.

St. Ursula was a virgin martyr who lived sometime between the third and fifth centuries A.D. She was born in Britain, avoided marriage to a pagan king and is believed to have been slain for her faith with 10,000 virgin companions at Cologne, Germany.

Christopher Columbus named the Virgin Islands in her honor, when he made landfall there about the time of her feast day, Oct. 21.

Handcrafted with minimum handling and intervention.

A full bodied rich blend with supple soft tannins but with a lively, savoury, long finish. The nose has a hint of cinnamon, blue berries, fruit cake and wild heath. The Petit Verdot gives a life in the mid.

Wine Making Practices

Method: The grapes were fermented separately, using natural yeasts from the vineyard in open stainless steel tanks up to a maximum of 30°C. 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 wine during this process. The wines were racked 3 times over a 22-month period. Minimal filtration and the sulphur levels were kept to a minimum.

Wood ageing: 100% barrel aged in French and European oak barrels.
20% new French and European oak barrels.
24 months in 225 litre barrels.

Wine Pairing

Pork Medallions with a Sweet Mustard

Wine Details

Alcohol: 14.10% vol. Skin contact: Pinotage 6 days
Extract: 28.5 g/L Petit Verdot 9 days
Residual sugar: 2.3 g/L
Total acid: 5.1 g/L
Total SO₂ : 120 mg/L
pH: 3.83 Maturation potential: 8-12 years

