

NOBLE HILL

Sur Lie Chenin Blanc 2020

The oldest vines at Noble Hill, our 33 year old Chenin Blanc grows at the highest point on the estate. Natural fermentation in large-format concrete vessels yields delicate citrus aromas underlined by granite minerality.

In the vines

Our old vine Chenin Blanc, planted without irrigation in a hidden crook overlooking the valley, grows with quiet strength and minimal intervention. In 2016 we decided to invigorate our estate Chenin Blanc and established a new vineyard in deep decomposed granite soils high on the slopes of the Simonsberg. Grapes from these two sites balance each other and give the wine depth and complexity.

The 2020 growing season was moderate and cool. Ample winter rainfall yielded an above-average yield, and grapes arrived in excellent condition at the winery.

The wine

We use unique large-format concrete vessels to ferment and mature our Chenin Blanc. These concrete vessels allow the wine to develop nuance and complexity without imparting oak flavour. The wine is fermented with wild yeast populations, and left on the fine lees for 9 months with regular stirring to develop fullness and depth. The name “Sur Lie” refers to this extended lees ageing.

This Chenin Blanc opens with aromas of fresh lime blossom, honeydew melon, and green apple. The aromas are balanced by delicate mineral flavours derived from the rocky slopes of the Simonsberg mountains where the wine is grown.

Origin	Simonsberg-Paarl	Alcohol	13.0%
Production	1,300 cases	pH	3.53
		Residual sugar	1.7 g/l
		Total acid	5.2 g/l



ESTATE WINE GROWN ON THE SLOPES OF THE SIMONSBERG MOUNTAINS
PRIDE IN PROVENANCE, HUMILITY IN CRAFTSMANSHIP

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