NOBLE HILL

Estate Reserve 2017

We make wines that are fruitful, structured, elegant, and above all authentic to their origin. Our estate reserve puts to practice the knowledge, dedication, and intuition of our entire enterprise.

In the vines

Each component of the reserve blend carries different varietal characteristics and reflects slight soil differences between different vineyards on the estate. It is a true reflection of our terroir.

The wine

From hand-sorting at harvest, each component of this wine begins its fermentation in tank and completes it in 225l French oak barrels. Only the lowest press fractions are used for blending, resulting in a wine composed almost entirely of free-run juice. We work with four family-owned cooperages located near Cognac to produce barrels matched to our intended style.

When establishing Noble Hill we were given keys to every door, cupboard, and gate in a jumbled box. Sorting through the mess, we realized that some of the keys dated to the farm's historic past, and ever since we have placed a key on each label. Different keys represent our different sources of inspiration and the different characters of each grape varietal. The 2017 Estate Reserve is labeled with four keys representing Cabernet Sauvignon (46%), Merlot (25%), Cabernet Franc (18%), and Petit Verdot (11%).

This wine elicits the aromas and tastes of fresh black currant, plum, and a touch of mint. Oak plays a well-integrated and focused supporting role. This vintage was released after two years' bottle maturation and can be enjoyed from now through 2027.

Origin Simonsberg-Paarl Production 55 x 225 | barrels

Alcohol 14.0% pH 3.6 Residual sugar 2.9 g/l Total acid 5.4 g/l

