

# NOBLE HILL

## Sic Transit Gloria Mundi 2015

From Latin, “so passes the glory of the world.” This wine is grown, selected, sorted, crushed, fermented, matured, and bottled in respect of natural processes. Only 2,400 bottles were made.

### In the vines

Sic Transit Gloria Mundi is selected for rare intensity, clarity of expression, and potential to reflect the estate’s underlying viticultural principles. The vineyards and grapes selected for this wine vary from vintage to vintage, and the style may vary significantly from year to year. Each unique vintage is a rare glimpse of a specific terroir.

The vineyards selected in 2015 have deep loamy soils with large stones, boulders, and breaks which require the vines to develop deep root systems and produce complex, multi-layered wines.

### The wine

The grapes were harvested by hand into 18kg lug boxes and sorted manually for consistency, ripeness, and the removal of leaves from the bunches. The destemmed bunches were fermented in 600 liter stainless steel tanks with daily remontage and délestage. The wine is composed almost entirely of free run juice, hand pressing being used to gently obtain a small press fraction of less than 5% of the total volume. Following racking, the wine was matured for 24 months in 225 liter French oak barrels. The wine was fined with the lightly salted whites of six eggs prior to bottling, and was not filtered. Some natural sedimentation may occur in bottle.

In the 2015 vintage, Sic Transit Gloria Mundi is a blend of equal parts Syrah and Mourvèdre.

Origin Simonsberg-Paarl

Production 2,400 bottles

Alcohol 14.5%

pH 3.6

Residual sugar 3.1 g/l

Total acid 5.1 g/l



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