

# NOBLE HILL

## Blanc de Blancs 2016

There are 49 million bubbles in each bottle of our single-vineyard Blanc de Blancs, and we put years of artisan craftsmanship and expertise into every bead. Aged on the lees for 24 months with crisp citrus and biscuit aromas.

### In the vines

Grapes for our Blanc de Blancs come from a single hectare of Chardonnay growing just behind our cellar in decomposed granite soil. The Chardonnay clone planted here is of Champagne origin, making it exceptionally well-suited to the creation of traditional method sparkling wine (Méthode Cap Classique in South Africa).

Grapes for our Blanc de Blancs are typically the first picking of a given vintage as they ripen early and need to be picked with a high acidity in order to create a good base wine for fermentation in bottle. Since harvest is nothing if not a celebration, it is quite fitting that we begin with a bit of bubbly!

### The wine

Upon arrival at the winery we press the grapes gently and use only the cuvée, the softest and most refined juice, for fermentation.

The Noble Hill Blanc de Blancs shows a delicate array of aromas and flavours. Fruit notes include melon, pineapple, and hibiscus flower. Mineral notes elicit flint stone covered in moss. The structure of the wine is linear with racy acidity balanced by rich fruit. The bubbles are elegant and finely formed, with just enough fizz to start a celebration of any occasion.

The 2016 Blanc de Blancs is a brut nature; no sugar is added to the wine during dégorgement.

Origin	Simonsberg-Paarl	pH	3.24
Production	6,160 bottles	Residual sugar	1.1 g/l
		Alcohol	12.5%



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

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