

# NOBLE HILL

WINE ESTATE IN SIMONSBURG-PAARL SOUTH AFRICA  
PRIDE IN PROVENANCE, HUMILITY IN CRAFTSMANSHIP  
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## Sauvignon Blanc 2019

Sauvignon Blanc is currently the oldest planted grape variety at Noble Hill. These 32 year old vines grow at the highest elevation on the estate. Cool maritime air flows constantly here and gives this lighthearted wine aromas of green apple and gooseberry.

### In the vines

In order to retain the grapes' cool and fresh aromas we do not tie or clip the vines' shoots during the growing season. The result is an expansive, shady canopy that provides an optimal ripening environment without excessive sun exposure.

Using headlamps, we start before dawn to pick fruit in the cool morning hours and bring the bunches to the cellar in shallow lug boxes designed to keep the grapes intact on the ride down.

Because of the Sauvignon Blanc vines' age, they are naturally very low yielding, normally between 4-6 tons per hectare. The low yield allows the vines' root systems to extract nutrients and flavours from deep in the soil and provides structure and character to the wines.

### The wine

Our Sauvignon Blanc is all about retaining the light, refreshing, and ultimately elusive flavours contained in the grapes' skins. We aim for a light extraction before pressing, keeping the juice on the skins for a few extra minutes before going to tank. After fermentation in tank, our Sauvignon Blanc gains body and weight through extended lees contact (3-6 months).

In 2019 our Sauvignon Blanc has a delicate aroma eliciting gooseberry, green apple, and coriander leaf. The wine tastes cool and juicy with a crisp natural acidity. The finish is elegant and balanced: perfect for seafood, delicate flavours, or as an apéritif!

Alcohol 13.0%  
Total acid 6.5 g/l  
Production 650 cases

Residual sugar 1.4 g/l  
pH 3.49

