



NOBLE HILL ESTATE RESERVE WHITE

£21.50

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Noble Hill is a South African winery located on the granite soiled slopes of the Simonsberg mountain range which divides Paarl, Stellenbosch and Franschhoek. This distinctive geology and the extra elevation gives the wines from this sector great balance and finesse, with several of the country's best wineries are located around the base of this mountain.

Harvard educated Zimbabwean Kristopher Tillery returned to the family winery around 10 years ago after spending several years in the USA and began moving production towards a more contemporary and organic path. The estate is now under conversion to full organic and Kristopher has started working with wild yeasts and concrete fermentation vessels in order to impart greater character and individuality to the wines. In the medium term the aim is to move away from his family's previous focus on single -varietal Cabernet and Merlot, and work with largely Rhone influenced blends which he feels best express the local terroir, alongside his very successful take on South Africa's signature white grape Chenin Blanc. This winery is on an upward curve of quality, producing wines which offer great personality and value under both their Bloem and Noble Hill labels.

The Grenache Blanc (35%) grows as untrellised bush vines, giving the grapes even sun exposure and providing the blend with a ripe, sun-kissed taste. Marsanne (30%) provides an unctuous weight to the palate. Our heritage Chenin Blanc (30%) adds balanced acidity, herbaceous aromas, and a delicate mineral flavour. Viognier (5%) is selected from two sites on the estate to give the finished wine a balanced character.

Upon arrival at the winery, the fruit is cooled to 5° Celsius overnight. Bunches are sorted whole and pressed into stainless steel tanks to settle. Primary fermentation occurs in 300 litre French oak barrels and large concrete tanks with wild yeast populations. The wine is kept on the lees for 9 months before bottling and stirred regularly to add weight and richness.

