



NOBLE HILL SUR LIE CHENIN BLANC

£17.80

Buy 6 for £13.94 each and save 7%

Buy 12 for £13.05 each and save 12%

SKU: SANHSLCB

Categories: [£10 - £19.99 Wines](#), [South Africa](#), [Vegan](#)

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 old-vine Chenin Blanc, planted in a hidden crook overlooking the valley, grows with quiet strength and minimal intervention. In 2016 they established a new vineyard in deep decomposed granite soils high on the slopes of the Simonsberg. Grapes from these two sites balance each other and give the wine depth and complexity.

Large-format concrete vessels are used to ferment and mature the Chenin Blanc. These allow the wine to develop nuance and complexity without imparting oak flavour. The wine is fermented with wild yeast populations, and left on the fine lees for 9 months with regular stirring to develop fullness and depth.

This Chenin Blanc opens with aromas of fresh lime blossom, honeydew melon, and green apple. The aromas are balanced by delicate mineral flavours derived from the rocky slopes of the Simonsberg mountains where the wine is grown.

