

NOBLE HILL

Merlot 2017

From an award-winning single vineyard, our Merlot exudes confidence and poise. Ripe, robust aromas of black cherry and dark plum are underlined by a balanced, full-bodied flavour.

In the vines

The clay-rich soil of our Merlot vineyard is interspersed with gravel, facilitating even drainage and forcing the vines to develop deep root systems. The vineyard is a model of even ripening.

We give our Merlot vineyard a great deal of attention, especially with respect to leaf-plucking, shoot combing, and cluster selection. These actions are done manually two to three times per year during the growing season in order to expose the berries to the sun evenly, to reduce Merlot's propensity for herbaceous aromas, and to ensure optimal ripening during harvest.

The wine

We strive for balance between deep, luscious flavours and elegant freshness. Fermented on the skins, the wine is gently pressed and left to 225 litre French oak barriques for 18 months. It is racked twice during this period, and bottled with minimal intervention.

The result is a deep, clear colour with an intense aroma of fruitful ripe plum and a hint of tobacco leaf. The palate is focused with lingering black fruit and robust tannins. This wine pairs wonderfully with game meats such as pigeon, springbok, or kudu. Enjoy confidently through 2025.

Origin Simonsberg-Paarl

Production 37 x 225 l barrels

Alcohol 14.0%

pH 3.6

Residual sugar 2.8 g/l

Total acid 4.9 g/l



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

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