

NOBLE HILL

MOURVÈDRE ROSÉ 2026

The aroma of wild fynbos and herbs across dry summer air: this is the Simonsberg manifest. Provençal in style, rooted in the Cape. Crisp, focused, and dry with saline, mineral structure.

IN THE VINES

Mourvèdre comes from the Mediterranean coastline, and it's well-suited to our Mediterranean climate on the slopes of the Simonsberg. Its vigorous growth and hardy stature make it an excellent candidate for goblet pruning, and the largest goblet-pruned vineyard on our estate is planted to Mourvèdre. We use grapes from two estate vineyards to make our rosé, the first is goblet pruned and the second is box-pruned to retain a large number of buds. The goblet-pruned vineyard gives concentration and depth of flavour, while the box-pruned vineyard gives aromatic lightness and delicate fruit aromas.

The 2026 growing season was marked by a dry spring and mild summer. This vintage was well-suited to the vigorous and hardy character of Mourvèdre. Grapes arrived in excellent condition at the winery.

THE WINE

To make our rosé, we leave crushed grapes in contact with their skins for one to two hours before each pressing. This skin contact gives the wine its salmon and onion-skin colouration. The wine is fermented naturally in stainless steel tanks and bottled with minimal intervention.

Aromas of strawberries, watermelon, and black currant are underlined by a crisp, dry mineral finish. This is a perfect wine alongside the braai. Serve chilled.

CERTIFIED ORGANIC

ORIGIN Simonsberg
PRODUCTION 8,500 bottles
PH 3.6
RESIDUAL SUGAR 1.6 g/l
ALCOHOL 14.0%
TOTAL SO² 34 mg/l



SIMONSBERG PERFECTION MANIFEST • ORGANICALLY GROWN ESTATE WINES

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