

NOBLE HILL

Sic Transit Gloria Mundi 2017

From Latin, “so passes the glory of the world.” This wine is grown, selected, sorted, crushed, fermented, matured, and bottled in respect of natural processes. Only 570 bottles were made.

In the vines

Sic Transit Gloria Mundi is selected for rare intensity, clarity of expression, and potential to reflect the estate’s underlying viticultural principles. The vineyards and grapes selected for this wine vary from vintage to vintage, and the style may vary significantly from year to year. Each unique vintage is a rare glimpse of a specific terroir.

The vineyards selected in 2017 have deep loam-rich soil, giving the wine aromatic intensity and complex, multi-layered flavour.

The wine

The grapes were harvested by hand into 18kg lug boxes and sorted manually for consistency, ripeness, and the removal of leaves from the bunches. The destemmed bunches were fermented in a stainless steel tank with daily pigeage. The wine is composed almost entirely of free run juice, hand pressing being used to gently obtain a small press fraction of less than 5% of the total volume. Following racking, the wine was matured for 24 months in neutral 225 liter oak barrels. The wine was bottled without fining or filtration. Some natural sedimentation may occur in bottle.

In the 2017 vintage, Sic Transit Gloria Mundi is made from a blend of equal parts Syrah and Mourvèdre. This vintage is rich & full-bodied. It showcases a slightly oxidative, old-world winemaking style.

Origin Simonsberg-Paarl

Production 570 bottles

Alcohol 14.5%

pH 3.6

Residual sugar 2.3 g/l

Total acid 5.0 g/l



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