

NOBLE HILL

FIELD ATLAS 2022

Field Atlas reflects our deep connection with the soils of the Simonsberg. We co-ferment whole bunches from selected vineyards to balance lightness & structure. Floral, black pepper, & olive purée aromas underlined by umami and earth.

IN THE VINES

Field Atlas is a unique blend that begins in our estate vineyards. We field blend and co-ferment Syrah, Mourvèdre, Grenache Noir, & Viognier. Each vineyard is carefully selected for compatibility. Each vineyard's unique elevation, aspect, and soil gives us flexibility in creating a harmonious, cohesive, and delicate wine.

In 2022, the cool and dry spring allowed for good flowering and fruit set. This resulted in ripe, compact bunches and even ripening. The vintage shows balance and elegance.

THE WINE

At harvest, fruit is hand-sorted, lightly crushed, and cold soaked to allow the flavours and colours in the grapes' skins to soak into the wine gently and naturally. A significant proportion of whole clusters are added to the fermentation for partial carbonic maceration. The wine is oxygenated daily via remontage and délestage before being racked into large format concrete tanks and 225l French oak barrels at the end of primary fermentation. The wine is matured for 18 months before bottling.

Field Atlas reminds us of fresh black cherries, liquorice, and black pepper. The wine is delicate, smooth and balanced. The oak is well-integrated and will age through at least 2027. Produced in respect of natural processes, some sedimentation may occur in bottle.

ORIGIN Simonsberg
PRODUCTION 2,100 cases
PH 3.5
RESIDUAL SUGAR 3.7 g/l
TOTAL SO₂ 90 mg/l
ALCOHOL 13.5%



RESPECTING THE SPIRIT OF THE SIMONSBERG MOUNTAINS
ORGANICALLY-GROWN ESTATE WINES

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