

NOBLE HILL

Syrah 2017

Our Syrah shows *umami* in spades: a velvety structure with fine tannins, black pepper, and olive purée. We add a bit of Mourvèdre and Viognier to bring out the grape's floral aromas & earthy notes.

In the vines

Syrah grows in three distinct sites on our estate. Each site's unique elevation, aspect, and soil gives us flexibility in creating fruitful and balanced wine. Syrah is exceptionally well-suited to our microclimate and thrives in the granite rich soils that dominate our landscape.

2017 was notable for dry conditions and moderate yields. The vintage shows concentrated characters, with good ripeness.

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. Whole clusters are added to the fermentation for partial carbonic maceration. The wine is oxygenated daily via remontage and délestage before being racked into 225l French oak barrels and large format concrete tanks at the end of primary fermentation. The wine is matured for 18 months before bottling.

This Syrah reminds us of fresh black cherries, liquorice, and black pepper. The wine is light, smooth and balanced. The oak is well-integrated and will age through 2022 or beyond. Produced in respect of natural processes, some sedimentation may occur in bottle.

Origin Simonsberg-Paarl

Production 2,750 cases

Alcohol 14.0%

pH 3.6

Residual sugar 3.0 g/l

Total acid 5.2 g/l



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

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