

NOBLE HILL

ESTATE RESERVE 2022

We strive to make wines that are fruitful, delicate, and balanced.

We grow our estate grapes organically and follow a minimal-intervention winemaking philosophy. Our estate reserve is the ultimate reflection of our knowledge, dedication, and intuition.

IN THE VINES

Each component of the reserve carries different varietal characteristics and reflects slight soil differences between different vineyards on the estate. It is a true reflection of our granite soil and Mediterranean climate.

THE WINE

From hand-sorting at harvest, each component of this wine begins its fermentation in tank and completes it in 225l French oak barrels. Only the lowest press fractions are used for blending, resulting in a wine composed almost entirely of free-run juice. We work with four family-owned cooperages located near Cognac to produce barrels matched to our intended style.

When our family took over the cellar at Noble Hill, we were given keys to every door and gate, jumbled in a box. Sorting through these keys, I realised that some of them dated back to the farm's past. Ever since, we've placed a key on each wine label. Each different key represents the characters of each unique grape variety that we grow. The 2022 Estate Reserve is labeled with four keys representing Merlot (49%), Cabernet Sauvignon (26%), Cabernet Franc (15%), and Petit Verdot (10%).

This wine elicits the aromas and tastes of fresh black currant, plum, and a touch of mint. Oak plays a well-integrated supporting role. This vintage can be enjoyed confidently from now through 2032.

ORIGIN Simonsberg

PRODUCTION 23,400 bottles

RESIDUAL SUGAR 2.0 g/l

TOTAL ACID 5.7 g/l

TOTAL SO₂ 67 mg/l

ALCOHOL 13.5%



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

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