

NOBLE HILL

Cruxes Mataro Nova 2020

Part of Noble Hill used to be called Southern Cross farm, named after the Crux constellation. We mark this chapter in the estate's history with a special carbonic-macerated, naturally-fermented wine intended for early release.

In the vines

Our bushvine Mataro (also known as Mourvèdre) grows on the foothills of the Simonsberg mountains in deep clay soil. This soil is low in nutrient content and the vines develop strong, deep root systems as a result. Very little is done to the vines during the growing season, as the bushvine canopies provide ideal natural shading for the bunches. 2020 was a slow and even-ripening vintage with abundant yield and fresh, fruitful characteristics.

The wine

Cruxes follows a non-traditional style based on the “nouveau” wines popularized in the Burgundian village of Beaujolais. We place whole bunches intact into tank and leave them under cover of inert gas for a period of 18 days. During this period a partial enzymatic fermentation produces the first 4-5% alcohol and gives the wine a zestful, delicate aroma. Following this carbonic maceration the bunches are gently pressed and naturally fermented. The wine is bottled quickly, without oak contact. This wine has floral aromas offset by complex savoury and earthy notes. Light in colour and on the palette, this wine is a celebration of a new vintage perfect for enjoyment with charcuterie and aged hard cheese after a long day of harvest.

Serve chilled. Some sedimentation may occur in bottle.

Origin Simonsberg-Paarl

Alcohol 14.0%

Production 1,500 bottles



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

+27.21.874.38444 www.noblehill.com info@noblehill.com Klapmuts-Simonium Rd., Simonium, Paarl