

NOBLE HILL

BRUT NATURE BLANC DE BLANCS 2023

We put years of artisan craftsmanship and expertise into every bead of this single-vineyard sparkling wine. Aged on the lees for 24 months with crisp citrus and biscuit aromas.

IN THE VINES

Grapes for our Brut Nature come from a single vineyard of Chardonnay growing in decomposed granite soil. We allow the vines to develop an expansive open canopy to facilitate airflow and shade the bunches through the summer.

Sparkling wine is typically the first picking of each vintage. The grapes ripen early and need to be picked with relatively high acidity in order to create a balanced base wine for fermentation in bottle. Harvest is nothing if not a celebration, so it's fitting that we begin with a bit of bubbly!

THE WINE

Upon arrival at the winery we sort and gently press whole bunches. We use only the cuvée, the softest and most refined juice, for fermentation. Secondary fermentation is followed by 24 months of maturation in bottle. During dégorgement, no sugar is added to the wine. The dry style of our Brut Nature is a perfect pairing with savoury food.

The Noble Hill Brut Nature shows a delicate array of aromas and flavours. Fruit notes include melon, pineapple, and hibiscus flower. Mineral notes elicit flint stone covered in moss. The structure of the wine is linear with racy acidity balanced by rich fruit. The bubbles are elegant and finely formed, with just enough fizz to start a celebration of any occasion.

ORIGIN Simonsberg
PRODUCTION 4.700 bottles
PH 3.5
RESIDUAL SUGAR 2.2 g/l
ALCOHOL 12.5%



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

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