

NOBLE HILL

SUR LIE CHENIN BLANC 2024

Chenin Blanc is both the oldest and highest-elevation vineyard at Noble Hill. Natural fermentation in clay amphorae & concrete tanks yields delicate citrus aromas underlined by granite minerality.

IN THE VINES

Our old-vine Chenin Blanc, planted in a hidden crook overlooking the valley, grows with quiet strength and minimal intervention. In 2016 we established a new Chenin Blanc vineyard in deep decomposed granite soils high on the slopes of the Simonsberg. Grapes from these two sites balance each other and give the wine depth and complexity.

THE WINE

We use unique large-format concrete vessels to ferment and mature our Chenin Blanc. These concrete vessels allow the wine to develop nuance and complexity without imparting oak flavour. The wine is fermented with wild yeast populations, and left on the fine lees for 9 months with regular stirring to develop fullness and depth. The name “Sur Lie” refers to this extended lees ageing.

A small portion of the wine is left for extended aging on the skins in clay amphorae. This skin contact gives the overall blend an unctuous and layered flavour.

This Chenin Blanc opens with aromas of fresh lime blossom, honeydew melon, and green apple. The aromas are balanced by delicate mineral flavours derived from the rocky slopes of the Simonsberg mountains where the wine is grown.

CERTIFIED ORGANIC

ORIGIN Simonsberg

PRODUCTION 560 cases

PH 3.4

RESIDUAL SUGAR 1.7 g/l

TOTAL ACID 5.8 g/l

ALCOHOL 13.5%

TOTAL SO₂ 63 mg/l



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

+27.21.874.38444 www.noblehill.com info@noblehill.com Klapmuts-Simondium Rd., Simondium 7670