

NOBLE HILL

CLOS SIMOND 2024

From high on the slopes of the Simonsberg mountains, this unique blend of Grenache Blanc, Marsanne, Chenin Blanc, and Viognier reflects the terroir of our granite soil with dried apricot and pear aromas and a complex mineral flavour.

IN THE VINES

Each component of the reserve blend carries different varietal characteristics and reflects slight soil differences between different vineyards on the estate. It is a true reflection of our terroir. Our Grenache Blanc (35%) grows as untrellised bush vines, giving the grapes even sun exposure and providing the blend with a ripe, sun-kissed taste. Marsanne (35%) provides an unctuous weight to the palate. Our heritage Chenin Blanc (20%) adds balanced acidity, herbaceous aromas, and a delicate mineral flavour. We select Viognier (10%) from two sites on the estate to give the finished wine a balanced character.

THE WINE

Upon arrival at the winery, the fruit is cooled to 5° Celsius overnight. Bunches are sorted whole and pressed into stainless steel tanks to settle. Primary fermentation occurs in 300 liter French oak barrels and clay amphorae with wild yeast populations. The wine is kept on the lees for 9 months before bottling and stirred regularly to add weight and richness. We blend this wine carefully to achieve a delicate balance of floral aromas and fruitful flavours. Each component brings a layer of complexity and nuance.

Clos Simond is named after the pastor Pierre Simond, who was the first published author in the Cape. Simond established the church in our hamlet Simondium, which is named after him. Our "Clos", Noble Hill, is our little walled garden, and our source of joy.

ORIGIN Simonsberg
CERTIFIED ORGANIC
PRODUCTION 500 cases
RESIDUAL SUGAR 1.7 g/l
PH 3.5
TOTAL SO₂ 62 mg/l
ALCOHOL 13.5%



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

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