



NOBLE HILL SIMONSKOP CHENIN

£24.50

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SKU: SANHSC

Categories: [Elegant & Complex](#), [White](#), [South Africa](#), [Dry](#), [£20 - £49.99](#), [Vegan](#)

Noble Hill is an exciting organic South African winery located on the granite soiled slopes of the Simonsberg mountain range which divides Paarl, Stellenbosch and Franschhoek. This distinctive geology and the extra elevation gives the wines from this sector great balance and finesse, with several of the country's best wineries are located around the base of this mountain.

Harvard educated Zimbabwean Kristopher Tillery returned to the family winery

around 10 years ago after spending several years in the USA and began moving production towards a more contemporary and organic path. The estate is now under conversion to full organics and Kristopher has started working with wild yeasts and concrete fermentation vessels in order to impart greater character and individuality to the wines. This winery is on an upward curve of quality, producing wines which offer great personality and value under both their Bloem and Noble Hill labels.

The Simonskop Chenin Blanc is from an old dry-grown single vineyard planted in 1987 and now under organic conversion. The early farmers of the Simonsberg would have found this vineyard much as it is today, tucked at the top of the Southern Cross farm, nestled between the mountain and trees on the desirable

decomposed granite soil reason for a vineyard at this site speaks to the wisdom of old ways. Fed by sub-surface streams, the soil here is rich and the vines can access deep wells of water in the dry summer months. Chenin Blanc is a natural fit for this vineyard which rises above the valley and looks upon the snaking Berg River in the distance. Northeast exposure ensures early morning sunshine while the steep aspect of the slope and surrounding forest keeps the afternoon heat at bay.

The vines yield little fruit, yet their age and large roots give the grapes intensity, complexity, and depth of flavour. The fruit is hand-picked and vinified naturally in old 300 litre barrels then matured for 9 months on fine lees before bottling without fining or filtration

Delicious plump, honeyed

apple and apricot fruits with hints of baking spice and a creamy, textured mid-palate balanced by refreshing citrus-mineral acidity finish. This is a beautifully made, seductive white that will drink well for the next 5+ years

