



NOBLE HILL BLANC DE BLANCS

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Noble Hill is a 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 organic and Kristopher has started working with wild yeasts and concrete fermentation vessels in order to impart greater character and individuality to the wines. In the medium term the aim is to move away from his family's previous focus on single -varietal Cabernet and Merlot, and work with largely Rhone influenced blends which he feels best express the local terroir, alongside his very successful take on South Africa's signature white grape Chenin Blanc. 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.

Grapes for Blanc de Blancs come from a single hectare of Chardonnay growing just behind the cellar in decomposed granite soil. The Chardonnay clone planted here is of Champagne origin, making it exceptionally well-suited to the creation of traditional method sparkling wine (Method Cap Classique in South Africa). Grapes for the Blanc de Blancs are typically the first picking of a given vintage as they ripen early and need to be picked with a high acidity in order to create a good base wine for fermentation in bottle.

The grapes are gently pressed gently and only the cuvée, the softest and most refined juice, is used for fermentation. Aged on lees for 36 months, the wine is a brut nature; no sugar is added to the wine during disgorgement. Displays 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 elegant fruit. The bubbles are vibrant and finely formed.

