

Noble Hill Chardonnay 2011

Every now and then your life gets complicated. For these times, we have an answer. Our Chardonnay eschews the bright lights and bling of heavy wood for the simple pleasures. Crisp, clean, and flinty with a hint of butterscotch. Very lightly wooded.

variety : Chardonnay | 100% Chardonnay

winery : Noble Hill Wine Estate

winemaker : Bernard le Roux

wine of origin : Simonsberg-Paarl

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.17 ta : 6.9 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard :

Our Chardonnay grows in a model vineyard located just behind the cellar. Apart from the occasional tourist tromping through after a winetasting, these soils are relatively loose and uncompacted, creating a healthy subsoil ecosystem and relatively vigorous vegetative growth. We restrain the vines' ambition with a carefully-timed program of manual suckering, combing, and tipping during the spring. This keeps the vines focused on their fruit and causes them to develop concentrated, explosive flavours by harvest.

The Chardonnay clone planted here is more traditionally used for méthode Champenoise (known in South Africa as Méthode Cap Classique) and we sold these grapes for several years to a neighbor and friend before deciding to give it a try in our cellar in 2009. Due to clonal character the fruit ripens relatively early and tends to produce wines with flinty mineral notes. It's no coincidence that these are the same characters lauded in the Cape's best bubbles!

