

## Noble Hill Syrah 2009

This Syrah reminds us of toasty black cherries, liquorice, and dark chocolate: a perfect match for rich flavours. The wine is smooth and balanced to delight the connoisseur and convert the newcomer.

Umami may or may not be Japanese for "delicious". Either way, our Shiraz shows umami in spades: a velvety structure with fine tannins, black fruit, and olive purée, perfect for roast meat or venison.

**variety** : Shiraz | 100% Syrah

**winery** : Noble Hill Wine Estate

**winemaker** : Bernard le Roux

**wine of origin** : Simonsberg-Paarl

**analysis** : alc : 15.1 % vol rs : 2.0 g/l pH : 3.53 ta : 6.0 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : The oak is well integrated and will age ideally through 2014 or beyond.

**in the vineyard** : This is our largest planting by area, with three vineyards totaling six hectares. Each vineyard has distinct character in terms of its elevation, aspect, soil, rootstock, and clone which gives us flexibility in creating deep, complex, and balanced wines. Syrah is exceptionally well-suited to our microclimate and thrives in the granite rich soils that dominate our landscape.

2009 was an exceptional vintage yielding beautiful fruit. Weather during ripening was consistent and mild. Harvest began in near-perfect conditions and was completed before a siege of hot weather in early fall.

**about the harvest**: At harvest, fruit is hand-sorted twice, lightly crushed, and cold soaked for nearly a week before the start of fermentation. This allows the flavours and colours contained within the skins to soak into the wine gently and naturally. The wine is oxygenated daily via remontage and délestage before being racked into 225 litre French oak barrels at the end of primary fermentation. The wine remained in barrel during malolactic fermentation and for 14 months of maturation before bottling.

