

Noble Hill Chardonnay 2013

This wine shows fresh primary fruit aromas of citrus, lemon curd, and orange blossom.

There's enough fresh fruit here to titillate the easy-drinker, but structure to hold up to stronger flavours like roast chicken or duck.

variety : Chardonnay | 100% Chardonnay

winery : Noble Hill Wine Estate

winemaker : Bernard le Roux

wine of origin : Simonsberg-Paarl

analysis : alc : 13.3 % vol rs : 1.5 g/l pH : 3.25 ta : 6.5 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Cork

ageing : With aging of 1-2 years these characters will give way to darker toast and whiskey peat.

in the vineyard : 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 neighbour 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!

about the harvest: Our Chardonnay grows in a model vineyard located just behind the cellar. Apart from the occasional tourist tromping through a"er a wine tasting, 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.

