

Noble Hill Syrah 2010

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.

Our Syrah shows umami in spades: a velvety structure with fine tannins, black pepper, and olive purée. We add a bit of Mourvèdre and Viognier to bring out the grape's subtle floral aromas & earthy notes. 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** : 14.5 % vol **rs** : 5.0 g/l **pH** : 3.46 **ta** : 6.2 g/l

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

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

ageing : The oak is well-integrated and will age ideally through 2018 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.

Late ripening in the 2010 vintage gave the grapes ample time to develop so! tannins and a deep, rich texture.

in the cellar : 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.

