

NOBLE HILL

MOURVÈDRE ROSÉ 2024

Consistently ranked among South Africa's top rosé wines, we are proud to pioneer the Provençal style. Focused, crisp, and dry, this rosé is the perfect accompaniment to summertime.

IN THE VINES

Mourvèdre originated on the warm shores of the Mediterranean, and is well-suited to our Mediterranean climate on the slopes of the Simonsberg. Its vigorous growth and hardy stature make it an excellent candidate for goblet pruning, and the largest goblet-pruned vineyard on our estate is planted to Mourvèdre. We use grapes from two estate vineyards to make our rosé, the first is goblet pruned and the second is box-pruned to retain a large number of buds. The goblet-pruned vineyard gives concentration and depth of flavour, while the box-pruned vineyard gives aromatic lightness and delicate fruit aromas.

In the 2024 growing season, a cool and wet spring yielded delicate aromatics and good colour. The fruit arrived in excellent condition at the winery.

THE WINE

To make our rosé, we leave crushed grapes in contact with their skins for one to two hours before each pressing. This skin contact gives the wine its salmon and onion-skin colouration. The wine is fermented naturally in stainless steel tanks and bottled with minimal intervention.

Aromas of strawberries, watermelon, and black currant are underlined by a crisp, dry mineral finish. This is a perfect wine alongside the braai. Serve chilled.

ORIGIN Simonsberg
PRODUCTION 370 cases
PH 3.5
RESIDUAL SUGAR 2.1 g/l
TOTAL SO² 82 mg/l
ALCOHOL 13.0%



RESPECTING THE SPIRIT OF THE SIMONSBERG MOUNTAINS
ORGANICALLY-GROWN ESTATE WINES

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