

NOBLE HILL

VIOGNIER 2024

Our Viognier is picked in a narrow window of ripeness to show delicate floral and stone fruit aromas. This wine is naturally fermented and matured on the lees for 9 months in old oak barrels, yielding a focused palate and a creamy finish.

IN THE VINES

Viognier grows on our vineyard in two distinct sites, each of which imparts unique characters to this wine. Viognier grows vigorously in our terroir and its meandering and soft shoots require constant training in order to form a canopy with the ideal balance between shade and sun.

We pick Viognier very slightly early, to retain the wine's freshness and to prevent the grape's effusive floral aromas from overpowering the quiet strength of the wine.

THE WINE

Upon arrival at the winery, the fruit is cooled to 5° Celsius overnight. Bunches are sorted whole and pressed into stainless steel tanks to settle. Primary fermentation occurs in 300 liter French oak barrels using wild yeast populations. The wine is kept on the lees for 9 months before bottling and stirred frequently to add weight and richness.

This Viognier has bright, explosive, floral aromas of honeysuckle and orange blossom. The primary fruit expression is peach and pear, with a hint of straw. The lengthy, dry finish reveals a bit of spice and dried herbs. This wine is ready to be enjoyed now and can be cellared through at least 2026.

ORIGIN Simonsberg
PRODUCTION 380 cases
PH 3.4
RESIDUAL SUGAR 1.5 g/l
ALCOHOL 12.5%



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

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