

NOBLE HILL

Cabernet Sauvignon 2018

Cabernet has grown on the granite slopes of the Simonsberg mountain for over 300 years and produces classic, elegant wines. Aromas of cassis and Moroccan mint underlined by robust tannins and a long finish.

In the vines

The average age of our Cabernet Sauvignon vineyards is more than 20 years, meaning the vines are hardy, mature, and low-yielding. Through careful soil improvement practices and organic mulching, the vines grow evenly and produce a low yield of intense, compact berries.

2018 was a moderately cool vintage with good winter rainfall and even ripening. We released this vintage after three years' bottle maturation.

The wine

Our estate Cabernet Sauvignon grapes have intense colour and structure, making a light touch the cornerstone of our cellar practices. We aim for a light extraction by gently transferring the juice over the skins twice daily during the fermentation. This wine is matured in 225 liter oak barrels for 18 months.

South Africa may be defined as a New World wine producer but this can be a bit of a misnomer: our vineyards are planted in some of the world's oldest soils. The decomposed granite soils that define our vineyards give this wine an earthy, cool and distinctively Old World character. We taste black fruit, cedar, and a hint of spice. This wine should age elegantly and show increased refinement through at least 2028.

Origin	Simonsberg-Paarl	Alcohol	14.0%
Production	36 x 225 l barrels	pH	3.6
		Residual sugar	3.8 g/l
		Total acid	5.6 g/l



RESPECTING THE SPIRIT OF THE SIMONSBERG MOUNTAINS
ORGANICALLY-GROWN ESTATE WINES IN CONVERSION EOS/NOP