## NOBLE HILL

## Mourvèdre Rosé 2020

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

Because the Mourvèdre (moor-veh-druh) grape is originally from the warm shores of the Mediterranean, it is well-suited to our climate and grows vigorously. Our small estate vineyard of 0.8 hectares is box-pruned to retain a large number of buds. This yields a balance between vegetative growth and fruiting. We ensure a low yield by dropping uneven bunches before harvest.

In the 2020 growing season abundant winter rainfall and moderate temperatures resulted in above average yields and care was taken to avoid over-cropping. Slow ripening meant that the rosé was picked later than usual, and the fruit arrived in excellent condition at the winery.

## The wine

During crush we leave the grapes in the press, in contact with the skins, between one and 1.5 hours. 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 finish. This is a perfect wine alongside the braai. Serve chilled, at 7-9°C.

Origin Simonsberg-Paarl pH 3.6

Alcohol 12.5%

