



Noon Winery

2020

'ECLIPSE'

McLaren Vale - Australia



BIODYNAMIC

NATURAL

VEGAN

Stats

Grapes: 92% Grenache - 8% Shiraz

Vineyard: Grenache (Winery Block & BJ's Block) - Shiraz (Almond Block)

Vine Age: 86-88-years-old (Grenache)
- 21-years-old (Shiraz - own-rooted)

Soil Type: Sandy loam over gravelly clay (Winery Block) - sandy gravel over clay (Almond Block)

Viticulture: Practicing biodynamic

Fermentation: Native - small oak vats (33% whole-cluster Grenache)

Skin Contact: 24 days

Aging: 18 months in a mixture of 300L American hogsheads as well as 600L French demi-muids and 45hL foudre

Alcohol: 15.7%

pH: 3.92

Total Acidity: 4.8 g/L

Total SO₂: 87 ppm

Total Production: 537 cases

About

This is the 'flagship' wine for Noon and the selection of the best estate vines. The furthest vine is less than a quarter-mile from the winery, thus Drew and Rae have really intimate knowledge of the vineyard. 2020 was a vintage of extremes, but the resulting wines are superb and Drew feels are some of the most intense, and balanced, wines made to date. Winter was quite dry, but a really wet May was a gift. Temps began to rise and the rain just never came back and as spring turned to summer, the Noon's understood that this could be a challenging one. December broke all sorts of records for heat and drought. Devastating wildfires broke out in the Adelaide Hills but fortunately McLaren Vale and Langhorne Creek were spared from any fire of smoke issues. Harvest commenced and then news of the COVID-19 virus began to circulate, adding an unneeded wrinkle to the vintage. Everyone persevered and the vintage ultimately was a success, albeit with microscopic yields.

The fruit was hand-harvested over three-weeks starting in mid-March. The fruit was destemmed except for about 20% of the Grenache and everything was co-fermented. The fruit was placed into small open oak vats with manual punchdowns to break up the fruit and get fermentation going. After 20 days on skins the wine is pressed by hand in small basket presses with the only the free run juice being used for the wine. The wine is sent to a mixture of 300L French & American barrels as well as 600L French demi-muid and 20hL foudre. Only two new French oak 300L barrels were used for the Shiraz in the aging process with the remaining barrels being between 3-25-years-old. After 18 months the wine was blended to tank and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

"It's beautifully perfumed and makes me smile when I smell it. In the mouth, it's sweet fruited on entry and then a properly firm structure takes over leaving a lovely long tail of flavor. It's quite Pinot-like in style but with extra body. It will be delicious to drink any time from release and I expect it to mature slowly." - Drew Noon, MW