



Noon 'Eclipse'

McLaren Vale – Australia 2014

The term *garagiste*, originally coined as a pejorative referring to the small wineries in Bordeaux's Right Bank who were making more modern style wines from purchased grapes, has been greatly overused to the point of cliché.

Nonetheless, consider it a very, very good sign when people are actually making good wines in their garage. That's why there is something special about walking up the driveway of Noon Winery past old, gnarled vines of Grenache and into the garage that holds the ancient wooden fermenting vats and the basket press named "Ruby."

The Noon's roughly 2,500 case production is focused on red wines exclusively, sans a very, very small amount of rose and a little port. For all intents and purposes, Noon is a two person operation. Everything is set up to be run by Drew and his wife, with help from friends and neighbors when it comes time to picking. Because the vineyards are biodynamically dry farmed, nature gets the final say about everything, including Noon's take home pay.

This year's Eclipse is produced from 90% Grenache, 3% Shiraz and 7% Graciano, all grown at McLaren Vale on the Winery Block, Almond Block and BJ's Block. The Noon Eclipse is usually quite high in alcohol because it is produced from Grenache grapes from low yielding vines. We do not set out with the aim of making a wine of high (or low) alcohol. Our desire rather is to harvest fully ripe fruit which best express the flavour of the grapes and the site.

The wine is matured in small 300 litre French and American oak barrels and large (Foudre and demi-muid sized) oak casks for 18 months. There is only a small percentage of new oak used (about 5-10%) normally just for maturing the Shiraz portion of the wine. The grapes are picked by hand and fermentation takes place in small open vats with manual pigeage, to help extract colour and tannins. Pressing is also done by hand, using small basket presses which are gentle and do not extract too much bitterness or astringency. Noon Eclipse is grown, made and bottled on the estate.

Composition

90% Grenache, 3% Shiraz,
7% Graciano

Soil Type

BJ's Block (Light Sandy Loam with Quartz over Clay) - Winery Block (Sandy Loam over Heavy Clay with Riddled Gravel) - Almond Block (Gravel & Sand over Clay)

Production – 500 cases

Tasting Notes

“ It has a lovely aroma combining perfumed fruit and earth scents in a way which is quite compelling. The wine tastes very full bodied and concentrated and yet there is remarkable restraint and balance too. Firm tannins provide an authoritative finish. ”

Reviews

None

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