



Noon 'Eclipse'

Mclaren Vale – Australia 2016

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.

The 2016 vintage has produced an excellent Eclipse. The old vines yielded small berries in response to the dry conditions and this has endowed the wine with extra flavor and tannin structure. 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 color 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

87% Grenache, 5% Shiraz,
8% 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 – 700 cases

Tasting Notes

It is full bodied but not heavy, maintaining a lovely natural poise and balance. It's amazing how Grenache can be so damn pretty and yet so authoritative. But you need old vines and low yields to get this intensity. Drink it now with char grilled beef and garlic butter or cellar for up to 10 years.

Reviews

Decanter | 94 points