



Noon Winery

2018

'ECLIPSE'

McLaren Vale - Australia



BIODYNAMIC

NATURAL

VEGAN

Stats

Grapes: 91% Grenache - 6% Graciano - 3% Shiraz

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

Vine Age: 75-84-years-old (Grenache) - 17-20-years-old (Shiraz & Graciano)

Soil Type: Sandy loam over gravelly clay (Winery Block) - sandy loam with quartz over clay (BJ's Block) - Sandy gravel over clay (Almond Block)

Viticulture: Practicing Biodynamic

Fermentation: Native - small oak vats (20% whole-cluster Grenache)

Skin Contact: 20 days

Aging: 18 months in a mixture of 300L French & American barrels as well as 600L French demi-muid and 20hL foudre

Alcohol: 15.4%

pH: 3.68

Total Acidity: 5.9 g/L

Total SO₂: 99 ppm

Total Production: 750 cases

Reviews

The Wine Advocate | 96 points

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/house, thus Drew and Rae have really intimate knowledge of the vineyard annually. 2018 was a simply sublime Grenache vintage and the old, mature bush-vines around the house/winery were truly in a perfect place throughout the season. Spring was very warm and dry and the vines got to work in a hurry, which was a bit alarming at first but when Drew look at the crop size, it was very good. Sadly, this wasn't the case in Langhorne Creek for the 'reserve' wines as yields were down 30-40% due to stress. Summer was ideal with only one small heat spike in January and the cool nights toward harvest produced ultra complex Grenache.

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

"This is undoubtedly one of the best Grenache vintages I have seen. The wine looked notably dark in color straight out of the fermentation vats. The Eclipse has an especially lovely perfume this year, combined with impressive structure. It is more full bodied than usual and packed with flavor but the balance is excellent thanks to a high level of ripe tannins providing a firm finish. It is great drinking now and I expect it to mature very nicely over the next 10 years or more." - Drew Noon, MW, vigneron