



Noon 'Reserve' Cabernet Sauvignon

Langhorne Creek – 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.

Grapes for the Noon Reserve Cabernet have been sourced from the same vineyard (the 1.2 hectare Fruit Trees block in Langhorne Creek owned by the Borrett family) since the first Reserve Cabernet in 1996. Earlier bottlings of this wine; 1993, 1987 and 1986 (when Drew's father David was the winemaker) were labelled simply as Noon's Cabernet.

The Fruit Trees block is on a deep alluvial soil, with enough clay to retain good moisture and in a site cool enough to ensure slow ripening and high flavor development in the grapes. Noon Reserve Cabernet is a riper style than many, displaying blackberry fruit and full body. There was no 2001, 2008, 2010, 2011 or 2013 Reserve Cabernet produced due to seasonal conditions.

Hand harvesting of the Reserve Cabernet grapes occurs late in the season. Constant hand plunging throughout the fermentation is used to assist with color and tannin extraction from the grape seeds and skins. At the end of ferment, the wine is pressed using our manual basket presses. Maturation takes place in French oak barriques (225l barrels) for 18 months. Approximately 40% new barrels are used. The wine is crushed, fermented, matured and bottled on the property.

Composition	Soil Type	Élevage	Production
100% Cabernet Sauvignon	Alluvial Clay Loam	12 months in zohl Slavonian Cask	200-500 cases

Tasting Notes

“ Light to medium red in color, with a brick hue. Very attractive to smell, with red berries and cedar predominant, along with blackcurrants, nougat, sweet forest floor and truffles. Soft in texture, with a lovely balance and finesse. Hard to resist for drinking now or can be cellared through until 2022+.”

Reviews

None

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