



## Noon 'Reserve' Shiraz

Langhorne Creek – 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 20 Rows Shiraz block was planted in 1962 on the Langhorne Creek flood plain, which is managed to receive late winter and early spring flood water from the Bremer River assisted by a series of channels and weirs. This is a special and unique terroir which has been producing wine this way since the mid 1800's. The vineyard area of Langhorne Creek today has expanded well outside the original flood plain and the growing conditions in the new vineyards are quite different. One could make a good argument for the appellation Langhorne Creek to be used exclusively for the historic flood plain land. The '20 Rows' vines are quite low yielding for the area at around 3-4 tons/acre. They are growing on their own roots as the region is free of phylloxera. The soil in this vineyard is a deep alluvial clay loam with an almost shimmering quality about it which produces small, black-colored and perfectly formed Shiraz berries, packed with flavor.

Noon Reserve Shiraz is matured in small (300 litre) French and American oak barrels for 18 months. Approximately 30-40% new oak is used for this wine, with the aim of adding complexity and structure without dominating the fruit flavor. Fermentation takes place in our small open vats which are hand plunged to help extract the naturally abundant color and tannins present in the grapes. After fermentation is complete (typically 10 to 20 days) pressing is done by hand in small manual basket presses and care is taken not to extract too much bitterness or astringency by rough handling and over-pressing. The wine is crushed, fermented, matured and bottled on the property.

Composition	Soil Type	Élevage	Production
100% Shiraz	Alluvial Clay	18 months in 2ohl Slavonian Cask	750 cases

### Tasting Notes

“The 2016 vintage is much more than a simple fruit bomb, this wine is intriguingly subtle at first, with complex, savory aromas (soy sauce, nutmeg and green tea) emerging with time in the glass. The palate is medium to full bodied and has a gentle mouth feel with persistent firm tannin to finish. It comes across as a strong silent type which will have a lot to say if you take the time to get to know it. This is a wine which should evolve nicely in the cellar over the next 10 years and more.”

### Reviews

None

another fine wine brought to you by vine street imports