



## Noon Winery

2020

# 'RESERVE'

*Cabernet Sauvignon | Langhorne Creek - Australia*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Cabernet Sauvignon

**Vineyard:** Borrett Farm: 90% Fruit Trees and 10% Main Road Block

**Vine Age:** 44-49-years-old

**Soil Type:** Deep, alluvial gravelly loam intermixed with yellow clay

**Viticulture:** Sustainable (no herbicides or pesticides) – dry-farmed

**Fermentation:** Native – open-top 35hL French oak vats

**Skin Contact:** 14-20 days

**Aging:** 18 months in 225L French barriques (20% new)

**Alcohol:** 15.4%

**pH:** 3.78

**Total Acidity:** 5.6 g/L

**Total SO<sub>2</sub>:** 94 ppm

**Total Production:** 245 cases

### About

Grapes for the Noon Reserve Cabernet have been sourced from the same vineyard (the Borrett Family Vineyard in Langhorne Creek) 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. This is composed of two blocks: The Fruit Trees Block and Main Road Block, which are 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. The resulting wine is a riper style than many, yet has the track record of impeccable aging and balance. There was no 2001, 2008, 2010, 2011, 2013, or 2017 Reserve Cabernet produced due to seasonal conditions.

Hand harvesting of the grapes occurred 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.

### Tasting Note

"The 2020 Reserve Cabernet displays classic Cabernet aromas of sweet black currants and cedar. It possesses wonderful depth of flavor. There are lovely firm tannins providing balance to the generosity as well as a long finish. Like many of our reds, this wine has the body and structure to be able to drink it over several days after opening. Sometimes I think it looks even better on the second night and I expect it will mature very nicely if you wish to cellar it too." – Drew Noon, MW