

Hello and welcome all to the 2025 new releases newsletter!

It's been a full and busy year for us. Both of the kids are now getting more involved in the wine world-but not here-leaving Rae and me wondering when they'll be back to lend a hand! Still, we're proud they're gaining experience elsewhere and we fully support them in that, we just miss their help-and their company.

Indi has left the full-time army and joined the reserves, which has opened up time for her to explore wine, farming and the wider world. She left home in mid-May for Greece, where she joined a volunteer group to patrol the beaches of Crete at dawn each day, relocating sea turtle eggs laid overnight in unsafe places. One nest was found underneath a beach daybed for example-not the safest place to deposit delicate eggs! She's now in Sicily, helping on a farm which offers accommodation & produces wine, before heading back to Alsace for vintage with the Bachert family in Barr. It looks like a warm, early harvest in France which will be a relief for them after a particularly cool and wet one last year. All great experience for her and she's loving the trip so far. I don't think she wants to come home at the moment but after 5 months of backpacking she'll probably be ready. We expect her back in mid-October in time to help with the order packing followed by cellar door opening in November.



Harper hasn't been sitting around either. He returned from vintage in Margaret River in early May-just in time to see Indi off-and has since been helping us a couple of days a week. He's also been working for another vineyard nearby replacing posts, and spending weekends working at a local cellar door. He's saving for a trip to France, where he's landed a harvest job at a chateau in the Medoc, Bordeaux and won't return until the end of the year. It'll be an incredible experience for him-between the wine, the language and the cultural immersion. We just hope he doesn't come back with too many fancy ideas because we have a limited budget!

We have a new website! (noonwinery.com.au)

To bring it fully up-to-date we've begun a project to re-taste every back vintage wine we've produced since taking over from mum and dad in 1996. The goal is to see how each wine is maturing and to refresh

the tasting notes on the website. With over 100 wines to revisit, we've set aside 12 months to work through them all. We'll be updating the notes as we go, so if you're curious about a particular wine in your cellar, keep an eye on the 'Tasting Notes' button under the 'Our Wines' section.

You'll also notice plenty of new photos across the site (thank you Mike Smith Pictures), along with a new 'Ramblings' section under the 'Journal' tab. That's where we share thoughts on whatever's captured our interest-whether that's a wine (ours or another producer's) or anything on our minds.

We hope you enjoy exploring the refreshed website and find it useful.

Drew Noon



Cellar Door re-opens on
Saturday the

15th of November 2025

**Opening times this year are
10am to 5pm:**

Sat 15th & Sun 16th Nov
Sat 22nd & Sun 23rd Nov
Sat 29th & Sun 30th Nov

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2024 VINTAGE

Mild then dry,
turning out
beautiful wines



This was a very good quality harvest, with the size of the crop divided between above average for Grenache at McLaren Vale, to very small for Shiraz and Cabernet at Langhorne Creek.

As usual, the weather explains everything. It was a wet start to winter in June but then drier than average right through most of spring. The sub-soil started fairly wet from the previous season so the dry spring wasn't a problem and the vines grew fast, without mildew worries. Then November arrived and the weather became a little crazy! The south east winds were persistently strong and we had one unusually hot day on November 10 when it reached 40 degrees in Adelaide, though fortunately the cellar door open days remained mild as you may remember. Then there was quite heavy rain in the last week of the month. This was particularly concerning because November is the flowering period and we always hope for calm, settled conditions at this time. My diary entry ahead of the forecast hot day on the 10th says "v. hot day forecast—will it affect the set?" Along with the winds and the wet weather which followed, it did! Except, strangely, for Grenache. The crops were well below average at Langhorne Creek on both the Shiraz and Cabernet. Why the Grenache at home sailed through is a bit of a mystery because it is a fussy variety when it comes to flowering and will usually set badly at the slightest provocation. This year it set a good-sized crop despite the conditions. I think drought seems to impact the Grenache set more than others and the good sub-soil moisture must have kept it happy. Whatever the reason, we were glad to have it!

Significant rain in the second week of December made us nervous about mildew but this proved to be a one-off event.

The dry, mild summer conditions which followed were ideal for quality. At this stage, it looked as though we were heading for another later harvest, until March suddenly turned quite warm, with 9 consecutive days over 30 degrees from the 5th to the 13th. Combined with a small crop, this brought the Shiraz on early and we needed to move quickly from the 10th of March to start harvesting. With the hot weather, we started picking early and finished around lunch time each day to avoid the worst of the heat.

At Langhorne Creek, the crop proved even smaller than we thought but we were fortunate that the Borretts were able to let us have some precious grapes from an adjoining block to top up, as they have in some other lean years past. So, despite the small crops the quantity of Reserve Shiraz and Cabernet we have been able to produce this year is only slightly below average. Thank you, George and Johnny.

At McLaren Vale, with the vines carrying a bigger crop which takes more sunshine to ripen, we were lucky to have the burst of early March heat to move things along. We waited a little before we began harvesting Grenache for Eclipse on 18 March and finished on the 26th. We left some grapes out at BJs for Tawny, which we picked on April 1, after first picking all of the Cabernet at Langhorne Creek that morning...it was a big day!

We're very happy with the wines. The Eclipse is very pure and refined, the Reserve Shiraz is really big and full of flavour and the Reserve Cabernet is also a beauty. And with the quality of grapes around this year, the Twelve Bells over-delivers.

We hope you'll enjoy them!



We've welcomed a new dog into the family! After losing Homer suddenly last year, it took us some time to heal. But in February, we finally made the trip back to the RSPCA shelter in search of a new puppy. Rae and Harper called me from the shelter to say there were no puppies available—but they'd met Maple, a three-and-a-half-year-old Mastiff who "seems lovely"...and, well, the rest is history.

You can spot Maple on the Home Page of our website, and chances are you'll meet her if you visit the cellar door around opening time. She's far more emotional than Homer—or any dog we've had, really—it feels a bit like caring for a baby again! But she's truly lovely. We're still getting to know each other, but she handled all the late-night ferments, early vineyard starts, and the chaos of vintage like a pro.

NEW RELEASE WINES



If you would like to purchase some wine from this release,

★ please try to return orders to us within 2 weeks of receiving the newsletter.

It is always difficult to know whether we have judged the purchase limits correctly but don't hesitate to order up to the limit of any wine and we will do our best to fill your request.

You're welcome to return your order by phone, post, fax or you can email it to

orders@noonwinery.com.au

If you choose to photograph or scan your completed order form please write clearly, with a dark pen if possible. Thank you.

2025 High Noon Rosé

max purchase limits 4 bottles/ mailing list customer

The new Rosé is produced with a little help from our friend Stuart MacMillan from Lot 13 vineyard in Willunga, who offered us some of his precious grapes to top up our own vineyard which was carrying such a small crop in 2025 that very little Rosé production would have been possible. Stuart and Coralie's vineyard is not far from us and on the same soil type, so it feels familiar. And their vineyard is certified organic which we like. The result is a soft, dry, full-bodied Rosé very much in keeping with our regular house style. Produced this year from 60% Lot 13 Grenache, with 40% of our Winery Block Grenache.

2024 Twelve Bells

max purchase limits 8 bottles/ mailing list customer

The new Twelve Bells is just what I want the Twelve Bells wine to be. Full of flavour but with a deliciousness that makes it ready to drink now...and hard to resist. This year's wine includes a little over one-third Grenache, endowing it with a rounded texture and softness that adds to that drinkability. It can be cellared for up to 5 years of course if you prefer it with some bottle age. Produced from 44% Shiraz, 36% Grenache, 13% Graciano and 7% Mataro. My any-night-of-the-week go-to wine.

2024 Noon Eclipse

max purchase limits 6 bottles/ mailing list customer

What a pretty and refined Eclipse we have this year. It demonstrates the legitimacy of the claim that Grenache is like warm-climate Pinot Noir. It has a wonderful roundness of texture in the mouth and fills your palate with soft fruit flavour. It also reflects the conditions of the vintage clearly; possessing a lighter colour than usual due to the larger crop and the cooler summer. But the purity of fruit is beautiful and the silky mouthfeel is divine. A very attractive wine for drinking now through until 2030+. Produced from 92% Grenache, 4% Shiraz and 4% Graciano

PS Good to know... Eclipse production from 2025 was half that of this release due to the drought so we will have to tighten the limit next year.

2024 Reserve Shiraz

max purchase limits 6 bottles/ mailing list customer

It's good to have this wine back after missing a vintage last year and what a great return! Not for the faint-hearted, as the Shiraz crop this year was very small and it shows in the concentration of flavour in this wine. It remains beautifully balanced and easy to drink though, despite its size. It delivers a lot of everything whilst remaining stylish and civilized. Impressive. If you love full bodied reds, I think you're going to love this! Produced from Langhorne Creek Shiraz from the Borrett's 20 Rows block (65%) and Outback block (35%).

2024 Reserve Cabernet

max purchase limits 6 bottles/ mailing list customer

Another lovely wine, from a much-reduced crop this year. It's the pristine fruit flavour that is special about this. And there's plenty of depth, as well as structure for cellaring if that's your inclination. It looks like a first-class Cabernet release. In fact, I'd put it amongst our best. Don't miss it if you love your Cab. Produced from Langhorne Creek Cabernet from the Borrett's Bore (70%) and Fruit Trees blocks (30%).

Note there is no Tawny or V.P. release this year. The V.P. will be back next year.

★ **We aim to respond to all email orders within two to three days of receipt. If you haven't heard back from us within four days, please follow up to confirm that we received your message.** ★

The weather

My favourite topic! And obsession, like all farmers.

We've finally had some rain, breaking the drought that began in the lead-up to the 2025 vintage and carried on well after, into winter. I've never seen it so dry at the end of autumn as it was this year - still brown and dusty in late May. It was genuinely disheartening.

It's still too soon to tell whether we'll receive enough rain to see us through, but the decent falls in early winter were a welcome start. The vineyard floor is green again, which is a huge relief.

We really can't afford another dry season. The vines struggled badly through the last one and are showing signs of stress. Fingers crossed for a better season ahead as we move toward vintage 2026.

IN THE ZONE

2015 Eclipse

We opened a bottle with some mailing list customers & friends from Qld that were here in July for the footy (Gold Coast went down to the Crows).

The wine showed a mature colour and an inviting, complex aroma—dark plums, sweet spice, toast, and dried herbs.

We tasted it again the following day and it was full-bodied and soft, packed with ripe fruit. Silky tannins provided beautiful balance and a long, satisfying finish. A real pleasure to drink. Optimum drinking: It's fully mature and drinking beautifully now, but will comfortably hold through to 2030 and beyond.



Wine and health...and fashion

Winemaking has a history spanning thousands of years, yet since COVID, the World Health Organization has adopted a stark new position: there is "no safe level of alcohol consumption."

It's become increasingly fashionable to view alcohol as inherently dangerous—and of course, when consumed in excess, it is. But today, even moderate drinking is often portrayed as a health risk. We recently listened to a popular health podcaster explaining why they could see only health risks in consuming any alcohol at all! And a quick online search reveals the prevalence of slogans like "sober is the new cool," championed by some wellness influencers. It feels like everyone's jumping on the band wagon.

I fully respect those who choose to give up drinking, particularly if their relationship with alcohol has become unhealthy. No one wants to see alcohol abused—especially those of us who make wine. And of course, we support anyone's choice to abstain for personal, medical, or religious reasons.

But there seems to be an element of fashion about the desire to demonise alcohol at the moment. I remember when the same thing happened to eggs a while back and to butter before that...remember margarine? That was so much better for you than butter that everyone changed to using it...until they found out it wasn't, with all those trans fats from processing. The egg story also has a strong parallel with wine/alcohol. Eggs were first considered a safe, natural product and part of a healthy lifestyle, then they received criticism for increasing the risk of heart disease, dementia and even cancer...and finally are now back in favour with the proviso that they are taken in moderation. And avocados are another food that found itself well out of favour a few years ago due to their high oil content but are now considered good for you.

In today's online landscape, overflowing with voices desperate to be noticed, it's important to weigh information carefully, consider professional advice but more importantly, use our own judgment to make informed choices that suit our individual lives.

In search of some balance, I came across the 'Come Over October' initiative by wine writer Karen MacNeil. The idea is simple: invite friends, family, and colleagues to "come over" during October to share wine, conversation, and connection. Through the simple act of sharing a glass, we also share generosity, care, and the belief that spending time together is vital to human happiness. That resonates with me.

Given that dementia and heart disease are the leading causes of death in Australia today, it's worth noting that in June this year, the American Heart Association issued a statement saying: "The available evidence suggests no risk to possible risk reduction when alcohol is consumed in low amounts (such as no more than 1 to 2 drinks a day) in regard to coronary artery disease, stroke, sudden death, and possibly heart failure." That's good news!

For me, common sense and intuition still matter. Fashions will come and go and truth may sometimes get drowned out in the noise, but ultimately, it will prevail. In the meantime, I'll follow my mother's advice regarding moderation in all things; especially the good things like wine, chocolate, cheese and pastries! And I'll keep enjoying a glass or two of wine with my dinner because I believe it helps me stay healthy and happy. I'll let you know how it goes!
