

RESERVE SHIRAZ, NOON

Vintage

2018



Grapes for the Reserve Shiraz have been sourced from the same vineyard (the 1.6 hectare '20 Rows' Block in Langhorne Creek owned by the Borrett family) since the first Reserve Shiraz in 1997.

TASTING NOTE

Dense and full bodied. The texture is round and the balance is excellent, with detail and nuance to the deep set flavours. This is a lovely wine to drink now or cellar for many years.

OOS - 2024 due for release in 2026

VINIFICATION DETAILS

Each year Noon work closely with the Borrett family to choose the ideal harvest time. Fermentation takes place in small open vats which are hand plunged to help extract the naturally abundant colour 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. Maturation takes place in small (300 litre) French and American oak barrels for 18 months, approximately 30-40% new oak, with the aim of adding complexity and structure without dominating the fruit flavour. The wine is crushed, fermented, matured and bottled on the property.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.3	0.4
pH	Acidity
3.94	5.9

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Drew Noon



Fining Agent



Closure

Screw top



Region

Langhorne Creek



Vegan

Yes