

RESERVE SHIRAZ, NOON

Vintage

2017



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

Dark in colour and with a very intriguing, complex aroma of molasses, green tea, fresh earth and blueberries. It presents a big mouthful of flavour, being notably soft and generous and yet still managing to finish firm and balanced; a large scale, complex-tasting wine.

VINTAGE CONDITIONS

The 2017 growing season suited Noon's old vines well. They benefitted from the abundant moisture of a cool, wet spring followed by the welcome arrival of warm dry weather in March, just in time to ripen the smallish crop to perfection. Healthy grapes led to healthy ferments so the work in the cellar was easy.

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
15.9	0.3
pH	Acidity
3.97	5.8

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Drew Noon		Screw top	Langhorne Creek	Yes