

RESERVE SHIRAZ, NOON

Vintage

2016



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

This wine is intriguingly subtle to smell at first, with complex, savoury aromas (soy sauce, nutmeg and green tea) emerging with time in the glass. The palate is medium to full bodied and has a rounded mouth feel with lovely balance and a persistent firm tannin to finish.

VINTAGE CONDITIONS

The growing season was very dry and warm, producing an early harvest – but with cooler weather during the final stages of ripening distinguishing it from the preceding vintage and lending a degree of elegance to the wines. Winter and spring rainfall was well below average, with June, July, September and October unusually dry. Suddenly in October (the middle month of spring and a period of rapid growth for the vines) it turned very warm. December was also well above average in temperature, with 10 days through the month over 36°C. Temperatures eased after New Year and then significant rain (58mm at McLaren Vale) at the end of January and early February heralded a change in the season. Fortunately there was no further rain, which could have caused problems. Conditions were then close to ideal for the final stages of ripening in February and March, with mild sunny days and cool nights, maintaining a lovely freshness in the wines of this vintage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.3
pH	Acidity
3.93	6.2

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.

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