SECKFORD AGENCIES

NOON

NOON

ECLIPSE, NOON

Vintage 2024



Noon Eclipse is produced predominately from Grenache (80%+), with smaller components of Shiraz and Graciano, from Noon's McLaren Vale estate vineyards.

TASTING NOTE

A strikingly pretty Eclipse. 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, all estate grown and hand picked.

VINIFICATION DETAILS

The grapes are picked by hand and fermentation takes place in small open vats with manual pigeage, to help extract colour and tannins. Pressing is also done by hand, using small basket presses which are gentle and do not extract too much bitterness or astringency. Maturation takes place in small 300 litre French and American oak barrels and large (foudre) oak casks for 18 months. There is only a small percentage of new oak used (about 5-10%) normally just for maturing the Shiraz portion of the wine. Very little else is added or taken away by modern winemaking methods. Noon prefer to take a minimalist approach, believing that this will deliver a wine which genuinely reflects the grapes and the site. Eclipse is grown, made and bottled on the estate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.9	0.4
pH	**Acidity**
3.75	5.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Drew Noon		Screw top	McLaren Vale	Yes