SECKFORD AGENCIES

NOON

NOON

ECLIPSE, NOON

Vintage 2022



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

TASTING NOTE

The 2022 Eclipse displays a lovely red robe. The deep colour this year was immediately apparent when crushing the grapes. The aroma is very attractive, with ripe red berries in abundance, along with spice and a woodsy undergrowth note. Great depth of flavour filling every corner of the palate, developing richness and building right through to the long, firm finish. Produced from 81% Grenache, 14% Shiraz and 5% Graciano, all estate grown and hand-picked grapes.

OOS - 2024 due for release in 2026

VINTAGE CONDITIONS

A great vintage, delivering very high quality grapes which ripened at a steady pace, allowing for picking at the optimum time and making the cellar work a pleasure. An outstanding year for the wines.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
16.0	0.4
pH	**Acidity**
3.75	5.4

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.

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