SECKFORD AGENCIES

NOON

NOON

ECLIPSE, NOON

Vintage 2018



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

TASTING NOTE

'This is undoubtedly one of the best Grenache vintages I have seen. The wine looked notably dark in colour straight out of the vats. The Eclipse has an especially lovely perfume this year, combined with impressive structure. It is produced from 91% Grenache, 6% Graciano and 3% Shiraz, grown on the Winery Block, BJs Block and the Almond Block on our estate in McLaren Vale. It is more full bodied than usual and packed with flavour but the balance is excellent thanks to a high level of ripe tannins providing a firm finish. It is great drinking now and I expect it will mature very nicely over the next 10 years or more.' Drew Noon, winemaker

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 and demi-muid sized) 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
16.3	0.5
pH	**Acidity**
3.68	5.9

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