SECKFORD AGENCIES

NOON

NOON

ECLIPSE, NOON

Vintage 2017



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

TASTING NOTE

2017 Eclipse is full bodied, reflecting the late season sunshine, but not heavy, maintaining a lovely natural poise and balance. It is complex in flavour, with red fruits, spices and earthy/woody notes reflecting the cooler vintage. A blend of 90% Grenache, 6% Shiraz and 4% Graciano.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.4
pH	**Acidity**
3.89	5.2

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.

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