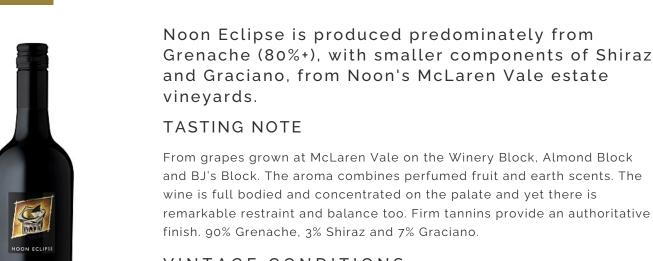


ECLIPSE, NOON

Vintage

2015





Alcohol	Residual sugar
16.0	0.5
рН	Acidity
3.56	6.4

VINTAGE CONDITIONS

A dry winter and especially dry spring combined with well above average temperatures to have the vines growing very rapidly and advanced in their maturity at all stages following budburst. Even so, the speed of the final stages of ripening caught everyone by surprise. The temperature dropped for the first month of summer and everything slowed down, then a very hot first week of January (reaching 42°C on January 2nd) was followed by an unusually cool and cloudy one, along with 46mm of rainfall! This gave the vines a much needed drink, so when the weather turned hot again in February, the grapes ripened very rapidly.

NOON

NOON

VINIFICATION DETAILS

The grapes are picked by hand and fermented 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. Noon Eclipse is matured 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. The wine is then bottled on the estate without fining or filtration.

ATTRIBUTES

