SECKFORD AGENCIES

NOON

NOON

ECLIPSE, NOON

Vintage 2016



TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.6
pH	Acidity
3.72	5.9

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

TASTING NOTE

2016 has produced an excellent Eclipse. The old vines yielded small berries in response to the dry seasonal conditions and this has endowed the wine with extra flavour and tannin structure. It is full bodied but not heavy, maintaining a lovely natural poise and balance. 87% Grenache, 5% Shiraz and 8% Graciano.

VINTAGE CONDITIONS

The growing season was very dry and warm, producing an early harvest – but with cooler weather during the final stages of ripening distinguishing it from the preceding vintage and lending a degree of elegance to the wines. Winter and spring rainfall was well below average, with June, July, September and October unusually dry. Suddenly in October (the middle month of spring and a period of rapid growth for the vines) it turned very warm. December was also well above average in temperature, with 10 days through the month over 36°C. Temperatures eased after New Year and then significant rain (58mm at McLaren Vale) at the end of January and early February heralded a change in the season. Fortunately there was no further rain, which could have caused problems. Conditions were then close to ideal for the final stages of ripening in February and March, with mild sunny days and cool nights, maintaining a lovely freshness in the wines of this vintage.

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