

## RESERVE CABERNET SAUVIGNON, NOON

Vintage

2015



Grapes for this wine have been sourced from the same vineyard (the 1.2 ha Fruit Trees block in Langhorne Creek) since the first Reserve Cabernet in 1996.

### TASTING NOTE

The wine has sweet red berry and cedar aromas, along with earthy, mineral notes. The palate delivers on this promise, with a full body and purity of flavour along with firm tannins which make their presence felt on the long finish.

### 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. Noon's Cabernet vines ripened later than Shiraz, with harvest taking place in April 2015.







### TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.3
pH	Acidity
3.75	6.7

### VINIFICATION DETAILS

Constant hand plunging throughout the fermentation is used to assist with colour and tannin extraction from the grape seeds and skins. At the end of ferment, the wine is pressed using manual basket presses. Maturation takes place in French oak barriques (225l barrels) for 18 months, of which approximately 40% are new. The wine is crushed, fermented, matured and bottled on the property.

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Drew Noon		Screw top	Langhorne Creek	Yes