

Noon's flagship wine, Eclipse 2021, is a radiant expression of old-vine Grenache blended with Shiraz and Graciano - layered, perfumed, and powerfully elegant.



Region and Vineyards

McLaren Vale, Australia

Eclipse 2021

The 2021 Eclipse hails from **McLaren Vale**, one of Australia's most prestigious red wine regions, celebrated for its old vines, Mediterranean climate, and diverse soils. The region's proximity to the ocean provides a cooling influence that balances ripeness and freshness in reds, particularly Grenache.

Grapes for this cuvée are sourced from several estate blocks located within a **quarter mile of the Noon family home and winery**. The **Grenache**—which forms 90% of the blend—is drawn from **bush vines planted in 1934 and 1943**, among the oldest self-rooted vines in the region. These are planted on **sandy loam over gravelly clay** in the **Winery and BJ's Blocks**. The **Shiraz (6%)** and **Graciano (4%)** are from the **Almond Block**, planted more recently (19–23 years ago) on **sandy gravel over clay** soils.

All vines are **dry-farmed** and cultivated according to **biodynamic principles**, with a focus on soil vitality and minimal chemical input.



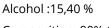
Winemaking

The 2021 growing season brought welcome balance—after two years of tiny crops, the vintage yielded **both quality and quantity**, fulfilling the estate's long-held hopes. Harvest began in **mid-March**, with picking staggered over three weeks to ensure optimal ripeness.

The grapes were **hand-harvested**, with **co-fermentation** in **small open oak vats**. Around **33% of the Grenache** was kept **whole-cluster**, enhancing aromatic lift and structure. Manual punchdowns were employed to start and manage fermentation. After **14 days of skin contact**, the wine was gently **basket pressed**, with only **free-run juice** retained.

Aging occurred over **18 months** in a diverse range of vessels: **300 L French and American hogsheads**, **600 L French demi-muids**, and **45 hL foudres**. New oak use was restrained—just **two new French barrels** were used for the Shiraz component. Most barrels were seasoned (3 to 25 years old), allowing the wine's fruit to shine.

The wine was **bottled unfiltered and unfined**, with a modest sulphur addition. Final composition: **15.4% alcohol**, **pH 3.72**, **5.1 g/L total acidity**. Total production: **1,042 cases**.



Composition: 90% Grenache, 6%

Syrah, 4% Graciano







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Tasting Notes

- Color: Bright ruby with a vivid, youthful hue.
- **Aroma:** Beautifully perfumed nose of **fresh red currants**, **wild strawberries**, and exotic spices—evocative of sun-ripened summer berries.
- Palate: Silky and full-bodied, with a generous mouthfeel and seamless integration. Juicy red fruit dominates the mid-palate, with subtle notes of white pepper, dried herbs, and earthy warmth. The finish is long and mouthcoating, framed by fine-grained tannins.

Did you know?

Eclipse is Noon's **flagship wine**, always drawn from the **best-performing estate vines**. The Grenache vines used in this wine are among the **oldest in McLaren Vale**, planted nearly **90 years ago**, and remain **ungrafted and self-rooted**, contributing to the wine's deep sense of place.

Wine Pairing Ideas

- **Slow-roasted duck with cherry glaze:** Matches the wine's berry-driven palate and rich texture.
- Chargrilled lamb skewers with za'atar and pomegranate: The wine's spice and red fruit notes pair beautifully with Middle Eastern flavours.
- **Stuffed eggplant with wild rice and harissa:** A bold vegetarian option that complements the wine's structure and savouriness.
- Manchego with quince paste: The saltiness and nuttiness of the cheese are lifted by the wine's fruit and spice.



