



Noon 'Reserve' Shiraz

Langhorne Creek - Australia 2013

The term garagiste, originally coined as a pejorative referring to the small wineries in Bordeaux's Right Bank who were making more modern style wines from purchased grapes, has been greatly overused to the point of cliché.

Nonetheless, consider it a very, very good sign when people are actually making good wines in their garage. That's why there is something special about walking up the driveway of Noon Winery past old, gnarled vines of Grenache and into the garage that holds the ancient wooden fermenting vats and the basket press named "Ruby."

The Noon's roughly 2,500 case production is focused on red wines exclusively, sans a very, very small amount of rose and a little port. For all intents and purposes, Noon is a two person operation. Everything is set up to be run by Drew and his wife, with help from friends and neighbors when it comes time to picking. Because the vineyards are biodynamically dry farmed, nature gets the final say about everything, including Noon's take home pay.

The 20 Rows Shiraz block was planted in 1962 on the Langhorne Creek flood plain, which receives late winter and early spring flood waters from the Bremer River assisted by a series of channels and weirs. This is a special and unique region which has been producing wine since the mid 1800's. The vineyard area of Langhorne Creek today has expanded well outside the original flood plain land and the growing conditions in the new vineyards are different. One could make a good argument for the appellation Langhorne Creek to be used exclusively for the flood plain vineyards.

The '20 Rows' vines are quite low yielding for the area at around 1.2-1.8 tons/acre. They are growing on their own roots as the area is free of phylloxera. The soil in this vineyard is a deep alluvial clay loam with an almost shimmering quality about it which produces the most beautiful small, black-colored and perfectly formed berries one could ever imagine.

Composition

100% Shiraz

Yields

2 tons per acre

Vine Age

51 years old

Soil Type

Deep Alluvial Clay

Élevage

18 months in French & American tonneau (40% new)

Production

850 cases

Tasting Notes

“ This possesses explosive aromatics, purity, texture, and richness. Intense but not too full-bodied with an elegance for a wine of such mass and intensity. The palate gives way to pure blueberry and blackberry fruit intermixed with smoke, graphite, and a touch of vanilla. This is a fine example of power in a bit less bulky frame than expected. Bernard Hopkins? ”

Reviews

None on Current Vintage

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