



JOHN DUVAL ENTITY SHIRAZ 2017

REGION:	Barossa
VARIETIES:	Shiraz 100%, sourced from old vineyards in the Krondorf, Eden Valley Light Pass, Moppa and Ebenezer regions.
WINEMAKING:	Fermentation with submerged cap and small open stainless-steel fermenters
OAK MATURATION:	100% barrel matured for 15 months, with 32% new fine grain French oak hogsheads (300 litres) and the balance in 2, 3 and 4 year old hogsheads
TECHNICAL NOTES:	Alcohol 14.0% pH 3.53 TA 6.9 g/l
STYLE:	My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2017 Entity again includes about one third Eden Valley Shiraz to help maintain the elegance and style of Entity. Traditional, low intervention winemaking techniques were employed with Entity, allowing the wine to be approachable in its youth, but with ample structure and fruit depth to allow great potential for improvement in the bottle under good cellaring conditions, for at least 10 years.
VINTAGE:	The 2017 vintage was defined by excellent winter and spring rains. The plentiful rains led to ample canopy coverage and a healthy fruit set. Summer was mild, which in combination with healthy yields resulted in vintage starting some four weeks later than in 2016. Shiraz was first picked in the Light Pass area on 10 March and finished on 20 April in Eden Valley
TASTING:	
Colour:	Vibrant purple-red.
Nose:	Lifted notes of violets, boysenberry and blackcurrant, enhanced by liquorish and an array of earthy spices.
Palate:	Bright layers of focused red and blue fruits supported by clove and peppery spice. Fine sheets of silky tannins balanced with crisp acidity will enable ample cellaring potential.



John Duval