

J O H N
D U V A L
W I N E S

JOHN DUVAL ENTITY SHIRAZ 2004

- REGION:** Barossa Valley
- VARIETY:** Shiraz – sourced from old vineyards in the Stockwell, Light Pass, Ebenezer and Krondorf regions in the north and east of the Barossa Valley.
- WINEMAKING:** Fermentation with submerged cap in both traditional old open tanks and small stainless steel fermenters.
- OAK MATURATION:** 100% barrel maturation with 47% new fine grain French oak and the balance, 2, 3 and 4 year-old French and American oak hogsheads (3001). Some batches barrel fermented.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.55
TA 5.7g/l

STYLE:

The aim of Entity is to produce a wine true to the Barossa Valley, variety and vintage. 2004 was an excellent vintage, producing wines of elegance, purity of fruit and fine tannin structure. The more subtle French oak was chosen to compliment the ripe blackberry, blueberry fruit. Traditional, low intervention winemaking techniques are 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 a least 10 years.

TASTING:

- Colour:** Dense ruby purple
- Nose:** Rich, fully ripe, but not over-ripe.
Blackberry, blueberry with a savoury edge of spice and classy oak
- Palate:** Intense but elegant; full bodied with fruit sweetness and balanced tannins. A core of dark berry fruit and complexing oak leads to a long finish

John Duval

