



JOHN DUVAL ENTITY SHIRAZ 2005

- REGION:** Barossa Valley
- VARIETY:** Shiraz: Sourced from old vineyards in the Stockwell, Light Pass, Krondorf and Marananga regions 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 for 18 months with 45% new fine grain French oak and the balance; 2, 3 and 4 year-old French and American oak hogsheads (300 litres). Some batches finished fermentation in new barrels.

TECHNICAL NOTES: Alcohol 14.5%
pH 3.51
TA 6.3g/l

STYLE:

My aim with Entity is to produce a wine true to the Barossa Valley, variety, and vintage.. 2005 was a very good follow on from the much heralded 2004 vintage. Good lead up rains and ideal ripening during vintage resulted in good flavour development, producing wines with fruit intensity, and fine tannin structure. The more subtle French oak was chosen to compliment the ripe blackberry, blueberry fruit. Traditional, low intervention winemaking techniques were employed with Entity, allowing the wine to be approachable in it's 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.

TASTING:

Colour: Dense ruby purple

Nose: Youthful blackberry, blueberry fruit complexed with savoury French oak

Palate: Rich and generous with good concentration of dark fruit. Tannins are fine, ripe and balanced.

The structure has restrained power but remains elegant and finishes with excellent fruit intensity.



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