



JOHN DUVAL ENTITY SHIRAZ 2006

- REGION:** Barossa Valley
- VARIETY:** Shiraz: Sourced from old vineyards in the Krondorf, Stockwell, Light Pass 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 30% 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 3.48
TA 6.6g/l

STYLE:

My aim with Entity is to produce a wine true to the Barossa Valley, variety, and vintage. 2006 was a very good follow on from the excellent 2005 vintage. Good winter and spring rains and favourable conditions for flowering and fruit set resulted in good crops. Mild to warm conditions over summer and rain towards the end of February resulted in rapid maturation and an early start to vintage in the first week of March. Shiraz was all but finished by the end of March producing wines with rich flavour intensity and well balanced 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 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.

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. The tannins provide a good frame for the wine but are fine, ripe and balanced. The structure has restrained power but remains elegant and finishes with excellent fruit intensity.

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