

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

JOHN DUVAL ENTITY SHIRAZ 2008

- REGION:** Barossa
- VARIETY:** Shiraz 100% Sourced from old vineyards in the Krondorf, Light Pass, Marananga, Tanunda and Eden Valley regions of the Barossa
- WINEMAKING:** Fermentation with submerged cap in both traditional old open and small stainless steel fermenters
- OAK MATURATION:** 100% barrel maturation for 17 months with 35% 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 3.56
TA 6.7g/l

STYLE:

My aim with Entity is to produce a wine true to the Barossa. The 2008 vintage started with favourable flowering conditions, a nice surprise after the 2007 drought year. After a few hot days in December, January and February were relatively mild with excellent conditions for ripening. My vintage started with Shiraz from the Krondorf region on the 5th of February, four days earlier than 2007. By the end of February I had all of my best Shiraz blocks harvested, which proved to be good timing to avoid the heat wave experienced in Southern Australia in early March.

For the 2008 vintage I have again included some Eden Valley Shiraz to help maintain the elegance and style of Entity. The more subtle French oak was chosen to compliment the ripe dark fruits. 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 12 years.

The 2008 vintage shows excellent fruit richness, with ample tannin and acidity to balance the richness.

TASTING:

- Colour:** Dense ruby purple
- Nose:** Youthful dark fruits of blackberry and plum combine with a hint of mocha and savoury French oak
- Palate:** An excellent concentration of pure Barossa dark fruit. Long and rich, balanced by attractive ripe tannins and bright acidity. The pure, dark fruits are supported by high quality French oak that adds structure and polish to the wine. *John Duval*

