

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

JOHN DUVAL ENTITY SHIRAZ 2009

REGION:	Barossa
VARIETY:	Shiraz 100%, sourced from old vineyards in the Krondorf, Ebenezer, Tanunda and Eden Valley Regions
WINEMAKING:	Fermentation with submerged cap and small open stainless steel fermenters
OAK MATURATION:	100% barrel matured for 18 months, with 39% new fine grain French oak hogsheads (300 litres) and the balance in 2, 3 and 4 year old hogsheads
TECHNICAL NOTES:	Alcohol 14.5% pH 3.47 TA 6.4g/l

STYLE:

My aim with Entity is to produce a wine true to the Barossa. The 2009 vintage has been very successful with some excellent wines made. Shiraz was strong and after the extreme temperature of the second half of the 2008 vintage, it was good to receive average rainfall over winter and follow up rains of 100mm in November and December. This however was followed by a period of hot weather in late January, lasting through to early February. Conditions from then on were favourable with no extreme heat and little rain until late April. Vintage started 2 weeks later than 2007 & 2008 with yields generally down. Shiraz yields were down, the lowest since 2003.

2009 Entity again includes 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 15 years.

TASTING:

Colour:	Dense ruby purple
Nose:	Expressive blackberry and blueberry fruit with subtle complexing savoury French oak.
Palate:	Youthful structure with restrained power, but retains elegance. Intense dark fruits supported by fine tannins and spicy oak

John Duval

