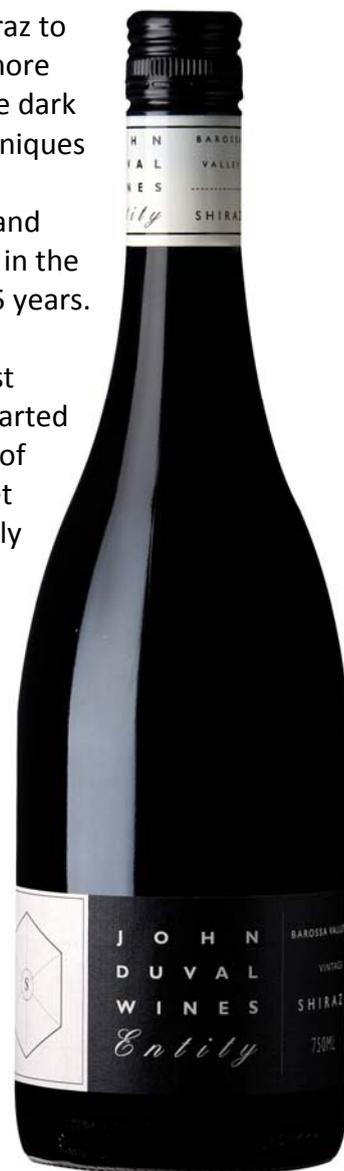




JOHN DUVAL ENTITY SHIRAZ 2010

- REGION:** Barossa
- VARIETIES:** Shiraz 100%, sourced from old vineyards in the Krondorf, Tanunda, Light Pass and Eden Valley Regions
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters.
- OAK MATURATION:** 100% barrel matured for 18 months, with 36% 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 3.48 TA 6.5g/l
- STYLE:** My aim with Entity is to produce an elegant Shiraz true to the Barossa.
The 2010 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.
- VINTAGE:** After a dry 2009 vintage the Barossa received it's best winter rains for 5 years. The 2010 growing season started cool and mild, but in November experienced a week of unseasonal hot weather, resulting in reduced fruit set and yield for some red varieties, but Shiraz was largely unaffected. A good soaking rain followed the heat, allowing vine canopies to recover. Temperatures through December and January were close to average. Veraison began slightly earlier in January, and with good vine balance, ripening was even and early. 2010 vintage was quite condensed and finished by the end of March.
- TASTING:**
- Colour:** Deep ruby purple
- Nose:** Lifted expressive blackberry, plum and blueberry fruit with hints of cedar and cloves.
- Palate:** Youthful structure with good texture and mouthful. A core of black fruit is supported by fine tannins and savoury oak.



John Duval