



JOHN DUVAL ENTITY SHIRAZ 2011

- REGION:** Barossa
- VARIETIES:** Shiraz 100%, sourced from old vineyards in the Light Pass, Tanunda and Krondorff regions
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters
- OAK MATURATION:** 100% barrel matured for 14 months, with 25% new fine grain French oak hogsheads (300 litres) and the balance in 2, 3 and 4 year old hogsheads
- TECHNICAL NOTES:** Alcohol 14.0%
pH 3.56
TA 6.3g/l
- STYLE:** My aim with Entity is to produce an elegant Shiraz true to the Barossa. The cooler 2011 vintage has added more savoury and spice notes to the usual black and blue 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 8-10 years.
- VINTAGE:** The growing season in the Barossa was cooler than average, with delayed bud burst, flowering and varasion. This coupled with above average rainfall in December and March, made for a challenging vintage. Disease risk was reduced with good canopy management, which enabled better light penetration and airflow. Rigorous fruit selection was still required and wine make volumes significantly reduced compared to 2010.
- TASTING:**
- Colour:** Deep ruby purple
- Nose:** Attractive black and red fruit with savoury notes and black pepper spice.
- Palate:** Elegant palate with blackberry fruit, complexed with savoury notes of clove and pepper. Fine tannins and mineral acidity give balance.



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