

## JOHN DUVAL ENTITY SHIRAZ 2012

REGION: Barossa

VARIETIES: Shiraz 100%, sourced from old vineyards in the Krondorf, Greenock and Eden Valley regions

**WINEMAKING**: Fermentation with submerged cap and small open stainless steel fermenters

**OAK MATURATION:** 100% barrel matured for 16 months, with one third 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
 3.53
 3.53

 TA
 6.6g/l

STYLE: My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2012 Entity again includes some Eden Valley Shiraz to help maintain the elegance and style of Entity. 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 10-12 years.

VINTAGE: A warmer spring and cooler summer summarised the 2012 vintage conditions. Vine health was very good coming out of spring and this combined with a mild summer and only three rain events over the three months during vintage, has resulted in some excellent wines being produced. Yields were general slightly below average.

## TASTING:Colour:Deep ruby purpleNose:Attractive blackberry and blueberry aromatics,<br/>complexed with some savoury spicePalate:Full bodied and generous, with layers of dark<br/>berry fruit and youthful balanced tannins. Very<br/>pure and mouth filling, with ample structure to<br/>reward cellaring for 12 years plus.



