



JOHN DUVAL ENTITY SHIRAZ 2013

- REGION:** Barossa
- VARIETIES:** Shiraz 100%, sourced from old vineyards in the Marananga, Eden Valley, Ebenezer and Krondorf regions
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters
- OAK MATURATION:** 100% barrel matured for 15 months, with 35% 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 3.49
TA 6.56g/l
- STYLE:** My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2013 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:** The 2013 vintage story was all about the dry 2012 winter and spring leading into a warm to hot summer. In the Barossa this always means low yields and an early start to vintage. Vintage started with a rush on the 12th of February with some early Shiraz.
- TASTING:**
- Colour:** Deep purple red.
- Nose:** Dark fruit expression of blackberry and plum, complexed with savoury French oak.
- Palate:** Full bodied and generous with excellent depth of blackberry fruit, supported by the tannin structure. Texture and structure will enable good cellaring potential.

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