



JOHN DUVAL ENTITY SHIRAZ 2015

REGION:	Barossa
VARIETIES:	Shiraz 100%, sourced from old vineyards in the Krondorf, Eden Valley Light Pass and Ebenezer 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 3.51 TA 6.30 g/l
STYLE:	My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2015 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 2015 vintage started with a warmer than usual spring followed by early, but even, flowering and fruit-set. Frost, particularly in the Northern Barossa reduced yields however the conditions during fruit ripening were pleasingly mild and dry with rain in mid-January bringing some welcome relief. Shiraz was first picked in the Krondorf area on 12 February and finished on 17 March in Eden Valley
TASTING:	
Colour:	Deep purple/red.
Nose:	Lifted notes of violets, dark berries and plum, enhanced by cocoa powder and savoury, spicy French oak.
Palate:	Rich yet tightly packed with an array of concentrated dark fruits. The layered fruit is supported by enlivening acidity and fine, very long tannins which will enable ample cellaring potential.



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