



JOHN DUVAL ENTITY SHIRAZ 2016

REGION:	Barossa
VARIETIES:	Shiraz 100%, sourced from old vineyards in the Krondorf, Ebenezer, Moppa, Light Pass and Eden Valley regions (comprising 60% Barossa Valley, 40% Eden Valley fruit).
WINEMAKING:	Fermentation with submerged cap and small open top stainless-steel fermenters
OAK MATURATION:	100% barrel matured for 15 months, with 33% 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 3.57 TA 6.20 g/l
STYLE:	My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2016 Entity includes 40% 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 cellaring, under good conditions, for at least 10- 12 years.
VINTAGE:	The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by almost 40 mm of rain in late January. The timing of this rain was perfect, particularly for our dry grown vines. The balance of the ripening season comprised warm days, but slightly cooler than average night temperatures, helping the vines to cope with the warm conditions. Shiraz was first picked in the Krondorf area on 9 February and finished on 10 March in Eden Valley. While yields were around average quality was very high.
TASTING:	
Colour:	Deep purple red.
Nose:	Lifted notes of violets, dark berries and plum, enhanced by cedary-spicy French oak.
Palate:	Full bodied and tightly packed with an array of concentrated dark fruits. Succulent, balanced and long on the palate.

