



JOHN DUVAL ENTITY SHIRAZ 2014

REGION:	Barossa
VARIETIES:	Shiraz 100%, sourced from old vineyards in the Krondorf, Eden Valley and Marananga 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 6.23g/l
STYLE:	My aim with Entity is to produce an elegant Shiraz true to the Barossa. The 2014 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 2014 vintage did provide some challenges. After good winter and early spring rains the soil profiles were generally full, but a combination of a windy spring with northern Barossa frosts did dramatically reduce the production for some vineyards. A dry late spring and hot start to summer was brought to a halt on Valentine's day by significant rain and then cooler conditions for the remainder of vintage. Due to the dry, hot January vintage started early for whites on 11 th February but with the rain on the 14 th reds were delayed until to end of February.
TASTING:	
Colour:	Deep purple/red.
Nose:	Dark fruit expression of blackberry and plum, gives way to some lifted floral notes and savoury, spicy French oak.
Palate:	Full bodied and generous with excellent concentration of blackberry fruit. Textured layers of fruit, balanced acidity and fine, long tannins will enable good cellaring potential.



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