



JOHN DUVAL CONCILIO 2018

From the Latin, to bring together

Background:

The development and naming of this wine is in many ways symbolic of the evolution of John Duval Wines as we bring together two generations of the Duval family in the business with Tim Duval joining his father John ahead of the 2016 vintage. And whilst we continue our love of working with old Barossa vineyards, this wine also reflects the style evolution of Barossa Grenache that is being led by the region's many small artisan winemakers. Concilio Grenache was jointly conceived by John and Tim, and is a wine representative of the ever broadening shift away from the sweet, confectioned expressions of Barossa Grenache prevalent in the 1990's, to wines that display more vibrancy, texture and savouriness. Wines that represent what we admire most of this variety, and wines that are eminently suitable to accompanying food.

Vintage:

Following the pattern of recent years, the preceding winter rainfalls were above average followed by slightly drier conditions through spring. Warmer than average conditions through October and November promoted healthy canopies, good flowering and a healthy set of bunches. Very dry conditions through summer tested the growers to maintain good vineyard management practices and preserve vine health, and they were rewarded with perfect ripening and harvest conditions throughout March and early April. The Indian summer played out perfectly for the later ripening Grenache, and we believe 2018 Barossa Grenache wines are exceptional.

Vineyards:

This first release of Concilio was sourced from an old bush vine block of Grenache located to the south of Tanunda. The parcel of Shiraz (15%) was sourced from a single vineyard at Light Pass, selected for its savoury notes that complemented the Grenache.

Winemaking:

The Grenache was harvested by hand from 80 year old vines and fermented in small open top fermenters with some *pigeage* for 7 days. 33% of the fruit retained as whole bunch to enhance the tannin profile of the wine. The Shiraz component spent 9 days on skins with twice daily pumpovers. Both Grenache and Shiraz components were matured in seasoned French hogsheads for 14 months.

Winemakers' notes:

Nose: vibrant, bright raspberries and garrigue herbs with hints of savoury spice

Palate: "A soft and textured wine of concentrated red fruit that glides silk like across the length of the palate, finishing with a gentle lick of savoury tannin to provide line and length. Lithe, yet not lacking in fruit power." John and Tim Duval

Technical Analysis:

Alc: 14.0% pH: 3.57 TA: 5.7 g/L

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