



JOHN DUVAL CONCILIO 2021

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.

2021 Vintage:

With better winter rains, and a perfectly timed 30mm event at the start of February, we were rewarded with better crops and berry size after a few drought-affected lean years. Conditions through late February, March and April could only be described as perfect with mild to warm days with no heat spikes, combined with cool nights. This meant for a long even ripening period and a lovely pace to the vintage. 2021 will be remembered as an exceptional Barossa vintage.

Vineyards:

For this third release of Concilio **Grenache (85%)** was sourced from survivor bush vine block located to the south of Tanunda and an old vine parcel from Northern Barossa. **Shiraz (15%)** was sourced from a single vineyard at Ebenezer, selected for its savoury notes and plush texture that complemented the Grenache.

Winemaking:

Grenache fermentation occurred in small open top fermenters for 8 days with up to one third whole bunches to provide aromatic lift and enhance the savouriness of the wine. The shiraz component spent 7 days on skins with twice daily pumpovers with a small whole bunch inclusion. The grenache was matured in a mix of tank (50%) and seasoned French hogsheads (50%) for 8 months. Shiraz was matured in seasoned French oak for 8 months.

Winemakers' notes:

Nose: vibrant, bright raspberries and cranberry with hints of savoury spice.

Palate: A medium bodied, soft textured wine of bright juicy red fruit that glides across the length of the palate, finishing with a gentle lick of savoury tannin. Best enjoyed in its youth and with gusto. John and Tim Duval

Technical Analysis:

Alc: 14% pH: 3.56 TA: 5.6 g/L

Contact details:

John Duval Wines

PO Box 622 Tanunda, SA 5352 AUSTRALIA

John Duval, Proprietor and Winemaker

john@johnduvalwines.com

Tim Duval, Winemaker and Sales and Marketing

tim@johnduvalwines.com

Follow us on Instagram @johnduvalwines

