

J O H N
D U V A L
W I N E S

2020 ENTITY SHIRAZ

BACKGROUND

John Duval began working with old vine Barossa Shiraz when he commenced his winemaking career at Penfolds in the early 1970's. Through the 1990's he played a leading role in trialling maturation of old vine Barossa Shiraz in new French oak hogsheads, contrary to the established winery convention of blending Shiraz from multiple regions and maturation in American oak. The early trials led to the first release of the Penfold's RWT Barossa Shiraz from the 1997 vintage – a wine that marked a step change moment in the style evolution of Barossa Shiraz. John's approach to making Barossa Shiraz continues unchanged, and maturation of selected parcels of old vine fruit in French oak is fundamental to producing Entity - an elegant Shiraz that is true to the Barossa.

VINTAGE

Dry conditions for the second year in a row presented some challenges, with yields again well down. Despite the dry conditions, February and March were cooler than average, providing a long and even ripening period. The resulting wines are of very high quality, with great purity and depth of fruit characters.

VINEYARDS

Sourced from old Shiraz vineyards in the Krondorf, Tanunda, Ebenezer, Moppa, and Eden Valley regions comprising 94% Barossa Valley, 6% Eden Valley fruit.

WINEMAKING

The parcels of fruit were fermented separately in small stainless steel fermenters some with submerged caps, and twice daily pump overs. Due to low yields and dry conditions, we were careful to avoid over extraction, Post ferment, the component wines were matured in oak for 15 months, with 25% in new fine grain French oak hogsheads (300L) and the balance in older French hogsheads and puncheons. We intend for the wine to be approachable in its youth, but with ample structure and fruit depth to allow cellaring, under good conditions, for at least 15 years.

WINEMAKERS NOTES

NOSE: Attractive notes of dark berries and plum supported by hints of licorice and a floral lift.

PALATE: Dark and brooding, tightly wound layers of rich black and blue fruits with hints of dark chocolate and spice, finishing long with savoury tannins



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.52 • TA: 7.1 g/L

John and Tim Duval

