

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

2022 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, 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 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**

The 2022 vintage was set up beautifully with good soil moisture carrying over from the mild 2021 vintage. A significant October hail event reduced yields in some vineyards, but luckily most escaped without impacting quality. La Nina influenced weather patterns resulted in mild harvest conditions again, allowing for even flavour accumulation and vibrant aromatics and acidity. A standout season.

**VINEYARDS**

Sourced from old vineyards in the Krondorf, Tanunda, Marananga, Ebenezer, Moppa, and Eden Valley regions comprising 85% Barossa Valley, 15% 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. Post ferment, the component wines were matured in oak for 15 months, with 28% 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:** Lifted notes of dark berries, black plum and cherry, supported by hints of anise and clove.

**Palate:** Excellent concentration of layered rich red fruits with hints of dark chocolate and earth finishing long with youthful.

*John and Tim Duval*



**TECHNICAL ANALYSIS**

Alc: 14.5% • pH: 3.61 • TA: 6.2 g/L

