

2022 CONCILIO SHIRAZ

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 with Tim Duval joining his father John ahead of the 2016 vintage. Concilio was jointly conceived by John and Tim and represents a modern expression of Barossa, wines of vibrancy, texture and savouriness.

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

Concilio Shiraz was sourced from three meticulously grown Shiraz vineyards from three of the Barossa's most celebrated sub-regions in Marananga, Ebenezer and Tanunda.

WINEMAKING

The Shiraz was harvested from the Tanunda Vineyard on the 4th of March, Marananga Vineyard on the 21st of March and from the Ebenezer vineyard on the 25th of March. It spent 8 days on skins with twice daily pump overs. All three of the Shiraz components were matured in seasoned French hogsheads for 12 months.

WINEMAKERS NOTES

NOSE: Bright mulberry, vibrant red and black fruits with hints of sweet spice.

PALATE: A bright and juicy wine of concentrated black and red fruit that lingers across the length of the palate, finishing with fine subtle tannin to provide line and length. Supple, yet not lacking in fruit power.



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.46 • TA: 6.3 g/L



