

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

MUSEUM RELEASE - 2016 INTEGRO CABERNET SHIRAZ

BACKGROUND

Great Cabernet Sauvignon wines are defined by their depth of flavour, elegance and structure, and the most exceptional examples demand optimum growing and ripening conditions. Quite simply, the best wines come from the best sites in the best years, and it is this ethos that guided us in the development of Integro. Cabernet Sauvignon has only recently become a prominent feature on the Barossa vineyard landscape, and older planting are exceptionally rare. And whilst the variety performs well in the warm conditions of the Barossa Valley, we believe the best sites are to be found in the Eden Valley, where the cooler conditions prolong ripening and promote expression of more classic Cabernet characters. Following maturation, we blended in a small parcel of our finest Shiraz to promote mid palate richness and soften the tannin profile of the Cabernet. We believe this creates a more balanced and harmonious wine – a wine true to the name Integro.

VINTAGE

The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by 40 mm of rain in late January. The timing of this rain was perfect, particularly for our dry grown vines. The balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

VINEYARDS

Eden Valley Cabernet Sauvignon (70%) sourced from the Stonegarden Vineyard near Springton, with the oldest plantings dating back to the late 19th century. Shiraz (30%) a barrel selection from our finest parcel from Ebenezer.

WINEMAKING

The parcels of fruit were fermented separately in small stainless-steel fermenters, some with submerged caps. Some batches were left on skins for up to two weeks to extract additional colour and structure. Post classification, the component wines were matured in oak for 18 months (42% new fine grain French hogsheads and the balance in seasoned French hogsheads).

WINEMAKERS NOTES

NOSE: Savoury black fruit, plum and blackberry with hints of sage, clove and earth

PALATE: Packed with a multitude of dark, powerful fruit layers and a commanding depth of flavour. Displays hints of spice and licorice finishing with integrated, firm fine-grained cedary tannins. Carefully cellared, the wine is now entering its drinking zone, which will continue for twenty plus years.



TECHNICAL ANALYSIS

Alc: 14% • pH: 3.58 • TA: 6.4g/L

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