

2023 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 2023 vintage was the third vintage in a row influenced by La Nina weather patterns. Vineyards had excellent soil moisture and produced healthy crops, which combined with the cooler conditions to produce one of the latest starts to Shiraz harvest in living memory (29 March). Shiraz harvest finally concluded on 4 May.

VINEYARDS

Concilio Shiraz was sourced from two meticulously grown Barossa Valley Shiraz vineyards in Marananga, and Ebenezer, with a small inclusion from Eden Valley for aromatics and acidity. The Barossa Valley components were harvested in late March, with Eden Valley a month later in late April.

WINEMAKING

A cool, elegant season, Shiraz spent 8 days on skins with twice daily pump overs. Most components were matured in seasoned French hogsheads for 12 months, with some stainless-steel maturation to maintain freshness.

WINEMAKERS NOTES

John and Tim Duval

NOSE: Bright plum and wild blackberry fruit with hints of sweet baking spice and savoury undertones.

PALATE: A bright and juicy wine of vibrant mulberries, blue fruits and dried herbs. Medium weight, the wine elegantly lingers across the palate, finishing with fine supple tannins.





Alc: 14.0% • pH: 3.44 • TA: 6.8 g/L

