

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

2023 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 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 a late start to harvest.

**VINEYARDS**

Sourced from old vineyards in the Krondorf, Marananga, Ebenezer, Moppa, and Eden Valley regions comprising 65% Barossa Valley, 35% 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 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:** Notes of dark berries, plum and blue fruits, supported by hints of anise, sage and clove

**Palate:** Excellent weight and intensity, with concentration of layered rich dark berries and blue fruits with hints of dark chocolate and earth finishing long with supple tannins.



**TECHNICAL ANALYSIS**

Alc: 14.2% • pH: 3.45 • TA: 6.79g/L

*John and Tim Duval*

