



JOHN DUVAL ENTITY SHIRAZ 2007

- REGION:** Barossa Valley
- VARIETY:** Shiraz: Sourced from old vineyards in the Krondorf, Marananga, Tanunda, Light Pass and Eden Valley regions of the Barossa Valley
- WINEMAKING:** Fermentation with submerged cap in both traditional old open and small stainless steel fermenters
- OAK MATURATION:** 100% barrel maturation for 17 months with 30% new fine grain French oak and the balance; 2, 3 and 4 year-old French and American oak hogsheads (300 litres). Some batches finished fermentation in new barrels
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.57
TA 6.6g/l

STYLE:

My aim with Entity is to produce a wine true to the Barossa Valley, variety, and vintage. 2007 was a more challenging vintage, with ongoing drought conditions and frost effects reducing yields and resulting in a very early start to vintage. The first Shiraz was picked on the 9th of February, nearly 3 weeks earlier than average, was all but finished by the middle of March. For the 2007 vintage I have included some Eden Valley Shiraz to help maintain the elegance and style of Entity. The more subtle French oak was chosen to compliment the ripe blackberry, blueberry fruit. Traditional, low intervention winemaking techniques were employed with Entity, allowing the wine to be approachable in its youth, but with ample structure and fruit depth to allow great potential for improvement in the bottle under good cellaring conditions, for at least 10 years.

TASTING:

- Colour:** Dense ruby purple
- Nose:** Youthful dark fruits of blackberry and plum combine with subtle French oak
- Palate:** Well structured with good concentration of pure Barossa dark fruit. Long and rich, balanced by savoury supporting tannins. Quality French oak adds polish to the dark fruit, and allows the old vineyards to show through. *John Duval*

