



## 2013 JOHN DUVAL WINES ENTITY SHIRAZ

### Review Summary



**95 pts** “Allow this wine time to breathe and it spreads its wings impressively. It tastes of dark, sweet-centered blackberry, chocolate, mocha and ground spices but the way it combines freshness and depth is the thing; and then there’s the way guy ropes of flavor-packed tannin stake a deep hold, keeping everything in place both now and long into the future.”

**James Halliday**  
Australian Wine Companion  
2016

**93 pts** “Densely packed, focused and brimming with blueberry, currant and plum fruit notes that play against a blanket of fine tannins, picking up savory accents as the finish keeps pumping gracefully.”

**Harvey Steiman**  
WineSpectator.com  
2016

**93 pts** “Opaque ruby. Exotic black and blue fruits, incense and smoky Indian spices on the explosively perfumed nose. Sweet, round and fleshy in the mouth, with primary dark fruit flavors complicated by hints of candied violet, cola and licorice. Chewy, building tannins give shape and structure to the wine’s youthful fruit, which dominates the very long, broad, juicy finish. There’s great potential here but I’d give the wine at least a few more years in the cellar for its components to harmonize more completely.”

**Josh Raynolds**  
Vinous  
March 2016



**92+ pts** “Deep garnet-purple colored, the 2013 Entity Shiraz is profoundly scented of crushed blackberries and wild blueberries with star anise, chocolate box, menthol and violets in the background. The ripe, seductive, medium to full-bodied palate is still quite youthful but open for business with velvety tannins and a lively lift to the long pepper and black berry laced finish.”

**Lisa Perrotti-Brown**  
**Robert Parker’s The Wine Advocate**  
**June 2016**

**92 pts** “This is an earthy, savory style of Shiraz, with modest berry and plum fruit wrapped into a blanket of firm but silky tannins. Ample length and structure separates this from the rest of the pack.”

**Joe Czerwinski**  
**Wine Enthusiast**  
**December 2016**