



2014 JOHN DUVAL WINES ENTITY SHIRAZ

Review Summary



96 pts “Succulent, rich and powerful, with predominantly black fruits and some spice. The hallmarks are its supple mouthfeel and effortless balance.”

James Halliday
Australian Wine Companion
2017

96 pts “This is deep and glistening in that beguiling, tarry Barossa Valley way. Souk spicy. Potent forest berries and pips on the tongue, succulent, yet mouth-watering dustiness. There’s a lightness and subtlety among all the intense fruit concentration. Has some style.”

Australian Financial Review
July 29, 2016

93 pts – Editors’ Choice “Dark berry and plum fruit dominates, but hints of mint, vanilla and cedar add interest. Somewhere between silky and velvety, this full-bodied, richly textured Shiraz finishes long and appears to have the tannic structure to age well, though it’s delicious now.”

Joe Czerwinski
Wine Enthusiast
February 2017

92 pts – Very Good+ “This dark red colored Shiraz from John Duval is very good! It opens with a pleasant red raspberry bouquet with hints of red cherry. It is medium bodied, balanced and savory. The flavor is a tasty plum with notes of fine minerality and gentle old oak. I also picked up some hints of red currant towards the end. The finish is dry and its moderate tannins are nicely prolonged. I would pair this very nice Shiraz with a pork tenderloin.”

Ken Hoggins
KensWineGuide.com
June 21, 2017



92 pts “Deep garnet-purple colored, the 2014 Entity Shiraz reveals crushed blackberries and blackcurrants on the nose with hints of dried Provence herbs, garrigue, eucalypt and black pepper. Medium to full-bodied, the palate delivered mouth-filling black fruits and peppery flavors with chewy tannins and a lively backbone, finishing with a spicy lift.”

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

91 pts “Vibrant and polished, featuring juicy huckleberry and cherry flavors that are appealing for their transparency and purity, with details of violet, fresh herb, black tea and white pepper that linger on the long, expressive finish. The tannins are velvety and firm.”

MaryAnn Worobiec, Wine Spectator
November 15, 2016

