



## 2009 JOHN DUVAL WINES ENTITY SHIRAZ

### Review Summary



**95 pts** “Crimson-purple; the perfumed bouquet proclaims the class of the wine, its array of blackberry, plum and spice fruit duly delivered on the medium-bodied palate; silky tannins and quality oak complete the picture.”

**James Halliday**  
**Australian Wine Companion 2013**

**94 pts** “Deep garnet-purple colored, the 2009 Entity Shiraz displays vibrant aromas of warm cassis, crushed blackberries and black cherries over a spicy undercurrent of nutmeg, cloves, vanilla and anise. Full bodied and rich in the mouth, it is nicely poised with a medium level of very finely grained tannins and refreshing acid, finishing long with plenty of dark fruit and spice layers. Approachable now, it should drink best 2013 to 2023+.”

**Lisa Perrotti-Brown, eRobertParker.com**  
**February 2012**

**93 pts**

**Nick Stock**  
**2012 Good Wine Guide**

**93 pts** “Bright purple. Black raspberry, cherry and violet on the nose, complicated by bitter chocolate, minerals and cracked pepper. Juicy and precise, with strong spicy lift to its red berry compote flavors. Not an overly rich style of shiraz, but offers a silky texture and serious depth of flavor. Finishes long, with fine-grained tannins and lingering red fruit and pepper notes.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
**July/August 2011**

**90 pts** “Expansive, round and supple in the mouth, this Shiraz features lush raspberry fruit, framed by vanilla oak. There’s a tart edge to the finish, providing a solid sense of balance to the lingering warm, chocolaty notes.”

**Joe Czerwinski, Wine Enthusiast**  
**May 2012**



**90 pts - Syrah and Shiraz 2012 Winners** “This opaque and onyx colored Shiraz opens with a very fragrant blackberry like bouquet with a hint of musty oak and black licorice. On the palate, this wine is medium bodied, balanced, chewy and fruit forward. The flavor profile is a ripe black plum with notes of blackberry, black pepper and mild old oak. The finish is dry and its moderate tannins are slightly sticky and linger. The panel suggested pairing this Shiraz with braised short ribs or teriyaki steak tips.”

**Ken Hoggins, KensWineGuide.com**  
**April 9, 2012**

## **GOLD MEDAL**

**Sommelier Challenge 2012**

“A brother to the prestigious Eligo bottling, this sophisticated, aromatic Shiraz is a superb introduction to Duval’s restrained seamless style.”

**Food & Wine**  
**Wine Guide**  
**2013**