

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

2022 CONCILIO GRENACHE

BACKGROUND

The development and naming of this wine is in many ways symbolic of the evolution of John Duval Wines as we bring together two generations of the Duval family with Tim Duval joining his father John ahead of the 2016 vintage. Concilio Grenache was jointly conceived by John and Tim, and is representative of the ever broadening shift away from the sweet, confectioned expressions of Barossa Grenache, to wines that display more vibrancy, texture and savouriness.

VINTAGE

The 2022 vintage was set up beautifully with good soil moisture carrying over from the mild 2021 vintage. A significant October hail event reduced yields in some vineyards, but luckily most escaped without impacting quality. La Nina influenced weather patterns resulted in mild harvest conditions again, allowing for even flavour accumulation and vibrant aromatics and acidity. A standout season.

VINEYARDS

For this fourth release of Concilio Grenache (86%) was sourced from survivor bush vine block located to the south of Tanunda and an old vine parcel from Northern Barossa. Shiraz (14%) was sourced from a single vineyard at Marananga, selected for its savoury notes and plush texture that complemented the Grenache.

WINEMAKING

Grenache fermentation occurred in small open top fermenters for 8 days with up to one third whole bunches to provide aromatic lift and enhance the savouriness of the wine. The shiraz component spent 7 days on skins with twice daily pump overs with a small whole bunch inclusion. The grenache was matured in a mix of tank (50%) and seasoned French hogsheads (50%) for 8 months. Shiraz was matured in seasoned French oak for 8 months.

WINEMAKERS NOTES

NOSE: Vibrant, bright raspberries, cherries and cranberries with hints of savoury spice.

PALATE: A medium bodied, soft textured wine of bright juicy red fruit that glides across the length of the palate, finishing with a gentle lick of savoury tannin and spice.

Best enjoyed in its youth and with gusto.

John and Tim Duval



TECHNICAL ANALYSIS

Alc: 14.0% • pH: 3.51 • TA: 5.6 g/L

