

JOHN DUVAL WINES - LATEST REVIEWS

2007 PLEXUS

93 POINTS “Fine elegant and well structured, this balanced and approachable red blend has a fresh, briary and slightly confiture-like aroma of blackberries, blueberries, raspberries, cherries and sweet chocolate/vanilla oak with licorice and clove-like undertones. Its vibrant, mouthfilling and juicy, round and generous, delivering a smooth, creamy presence on the palate delightfully stuffed with dark fruits and underpinned by fine tannins. It finishes dusty and savoury, with meaty elements balanced by sweet oak.”

Jeremy Oliver, The Australian Wine Annual 2010

93 POINTS “Bright, but light, colour; a fragrant bouquet of red fruits is replicated on the light-to medium- bodied palate, backed by gossamer fine, savoury tannins.”

James Halliday, Australian Wine Companion 2010

92 POINTS “This is one of the very best of its type, stunningly complex, balanced, seamless and full of Barossa generosity.”

Rob Geddes MW, “The Gold Book”, Australian Wine Vintages 2010

92 POINTS “Deep ruby-red. Fresh raspberry and cherry aromas display a striking southern Rhone-like character, with complicating notes of dried flowers, spicecake and minerals. Juicy and smooth, with sweet red berry flavors and gentle tannins. The finish is brisk, gently sweet and long. No way I’d have guessed that this came from a drought year. Ninety percent of this wine was raised in five-or six-year-old French hogsheads, the rest in new casks.”

Josh Raynolds, Stephen Tanzer’s International Wine Cellar Autumn 2009

91+ POINTS “John Duval Wines don’t take many steps wrong. This is a clean, pure, fruit-packed wine that still - despite its jammy, raspberried, blackberried flavours - manages some kind of elegance. It’s the polish, the lack of any overt alcohol heat, the undercurrent of earthy, loamy complexity. Really enjoy the juiciness here. Not sure it has quite the impact through the finish to warrant a higher rating. But the quality and enjoyment is clear here.”

Campbell Mattinson, The Wine Front, October 5, 2009

2007 ENTITY

94 POINTS “Delicious and finely honed Barossa shiraz set for drinking now. Sweet, juicy and slightly jammy aromas of blackberries, blueberries, redcurrants and blood plums are backed by creamy, vanilla and chocolatey oak plus undertones of cinnamon and cloves. Sumptuous and juicy, it’s long, vibrant and silky-smooth, delivering sweet flavours of berries and plums, tightly knit with aromatic and slightly gamey, mocha-like oak. It finished with lingering nuances of chocolate, licorice and mint.”

Jeremy Oliver, The Australian Wine Annual 2010

94 POINTS “A fragrant bouquet and high-toned palate, quality oak an essential part of the wine; an almost European restraint in its make-up.”

James Halliday, Australian Wine Companion 2010

93 POINTS “Dark berries, iron, Asian spices and cracked pepper on the nose. Silky in texture, offering sweet blackcurrant and blueberry flavors and supple tannins. Turns livelier with air, taking a turn to zestier red fruits while retaining power. Strikingly pure and juicy, with excellent finishing clarity and a strong echo of raspberry fruit.”

Josh Raynolds, Stephen Tanzer’s International Wine Cellar

92 POINTS “John Duval Entity Shiraz spends 17 months in French oak prior to bottling. In 2007 it’s turned out a soft, harmonious wine with an easy-going sense of structure. Its alcohol tip-toes close to showing too overtly, without ever overstepping the mark. A sign of careful grape-growing and making. It tastes juicy, tarry, ripe but not overly sweet. I like the profile of it, though there’s a saltiness on the finish that again walks close to the line. Lovely balance of fruit and tannin and acid. Lovely line through the finish. Needs another year or two in the bottle, after which it should drink smoothly and well.”

Campbell Mattinson, The Wine Front, October 5, 2009

92 POINTS “Firm, focused and juicy, with orange peel-scented cherry and spice flavors, this feels like it’s holding something back despite the generosity of flavor. Lingers well against fine tannins.”

Harvey Steiman, Wine Spectator, September 2009