



JOHN DUVAL ELIGO 2005

REGION: Barossa

VARIETIES: Shiraz; with a small percentage of Cabernet (5%)
ELIGO represents the best of my 2005 vintage and is sourced from some excellent Shiraz vineyards in the Barossa Valley and Eden Valley regions

WINEMAKING: Fermentation with submerged cap in small stainless steel fermenters. Some batches had up to 2 weeks on skins

OAK MATURATION: 100% barrel matured for 20 months with 66% new fine grain French oak and the balance, 1 and 2 year old French oak hogsheads (300 litre).
Some batches finished fermentation in new barrels

TECHNICAL NOTES: Alcohol 14.5%
pH 3.57
TA 6.1g/l

STYLE:

My aim with ELIGO is to produce an elegant expression of Barossa Shiraz. A wine with restrained power, rich texture and palate length. It represents the best of the vineyards that I picked for the 2005 vintage. 2005 has been recognised as an excellent vintage with favourable weather conditions and good vine balance. The more subtle French oak was chosen to compliment the blackberry, blueberry fruit.

Traditional low intervention winemaking techniques were employed with ELIGO allowing the wine to be surprisingly approachable in its youth. Ample structure, texture and fruit intensity will allow great potential for improvement in the bottle, under good cellaring conditions, for at least 15 years.

TASTING:

Colour: Dense red-purple

Nose: Perfumed concentration of dark fruits and fragrant oak

Palate: An explosion of black cherry, blueberry fruit with great purity and layered complexity. The texture is rich and creamy but has ample tannin structure for balance. Elegant, long finish

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