



JOHN DUVAL ELIGO 2006

REGION: Barossa

VARIETIES: 100% Shiraz
ELIGO represents the best of my 2006 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 15.0%
pH 3.45
TA 6.5g/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. 2006 has been recognised as an excellent vintage with favourable weather conditions and vine balance. The more subtle French oak was chosen to compliment the blackberry, blueberry fruit.

Traditional low intervention winemaking techniques were employed with ELIGO. 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 blackberry, blueberry fruit and fragrant French oak

Palate: Rich and well structured. A layered complexity of dark fruit and smokey, savoury French oak.

Impressive texture of mouth-coating tannins that provide the framework for the richness and intensity of fruit. A powerful but restrained Barossan.

John Duval

