



JOHN DUVAL ELIGO 2008

REGION:	Barossa
VARIETIES:	Shiraz 100%. ELIGO represents the best of my 2008 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 80% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads.
TECHNICAL NOTES:	Alcohol 14.5% pH 3.53 TA 6.2g/l

STYLE:

My aim with Eligo is to produce a structured but elegant expression of Barossa Shiraz. A wine with restrained power, rich texture and palate length.

The 2008 vintage started with favourable flowering conditions, a nice surprise after the 2007 drought year. After a few hot days in December, January and February were relatively mild with excellent conditions for ripening. My vintage started with Shiraz from the Krondorf region on the 5th of February, four days earlier than 2007. By the end of February I had all of my best Shiraz blocks harvested, which proved to be good timing to avoid the heat wave experienced in Southern Australia in early March.

TASTING:

Colour:	Dense purple-red.
Nose:	Perfumed concentration of blackberry, blueberry fruit and complexing fragrant French oak.
Palate:	A layered complexity of vibrant dark fruit and savoury French oak. Impressive texture of mouth – coating tannins that provides the framework for the richness and intensity of fruit.

John Duval

