



JOHN DUVAL ELIGO 2010

- REGION:** Barossa
- VARIETIES:** Shiraz 100%. Eligo represents the best of my 2010 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 75% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.50
TA 6.6 g/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.
- VINTAGE:** After a dry 2009 vintage the Barossa received it's best winter rains for 5 years. The 2010 growing season started cool and mild, but in November experienced a week of unseasonal hot weather, resulting in reduced fruit set and yield for some red varieties, but Shiraz was largely unaffected. A good soaking rain followed the heat, allowing vine canopies to recover. Temperatures through December and January were close to average. Varasion began slightly earlier in January, and with good vine balance, ripening was even and early. 2010 vintage was quite condensed and finished by the end of March.
- TASTING:**
- Colour:** Dense purple-red.
- Nose:** Lifted aromas of blackberry and blueberry, liquorice and dark chocolate.
- Palate:** Intense but restrained, the palate shows excellent concentration of black fruit, spice and cedar. Structured but with tannin finesse, it finishes with a long palate staining finish.



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