



JOHN DUVAL ELIGO 2012

- REGION:** Barossa
- VARIETIES:** Shiraz 100%. Eligo represents the best of my 2012 vintage and is sourced from some excellent Shiraz vineyards in the Eden Valley and Barossa 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 3.44
TA 6.7 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:** A warmer Spring and cooler Summer summarised the 2012 vintage conditions. Vine health was very good coming out of spring and this combined with a mild summer and only three rain events over three months during vintage, has resulted in some excellent wines being produced. Yields were generally slightly below average.
- TASTING:**
- Colour:** Dense purple red
- Nose:** Savoury berry, spice nose. Blackberry and blueberry with hints of earth and charcuterie.
- Palate:** Elegant expression of dark fruit with layers of berry, spice and smoked meat flavours. Generous with excellent texture, palate length and balanced tannin structure.

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