



## JOHN DUVAL ELIGO SHIRAZ 2016

<b>REGION:</b>	Barossa
<b>VARIETIES:</b>	Shiraz 100%. Eligo represents the best of my 2016 vintage and is sourced from some excellent Shiraz vineyards in the Barossa Valley (75%) and Eden Valley (25%) regions.
<b>WINEMAKING:</b>	Fermentation with submerged cap in small stainless steel fermenters. Some batches had up to 2 weeks on skins.
<b>OAK MATURATION:</b>	100% barrel matured for 20 months with 50% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads.
<b>TECHNICAL NOTES:</b>	Alcohol 14.5% pH 3.54 TA 6.40 g/l
<b>STYLE:</b>	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. Eligo is a vineyard selection of the best, low yielding parcels of exceptional fruit that I find during the vintage.
<b>VINTAGE:</b>	The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by 40 mm of rain in late January. The timing of this rain was perfect, particularly for our dry grown vines. The balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.
<b>Tasting:</b>	
<b>Colour:</b>	Deep purple red.
<b>Nose:</b>	Lifted black plum, blackberry and blueberry with hints of earth, anise and spicy, savoury oak.
<b>Palate:</b>	Elegant expression of rich dark fruits with some earthy savouriness and smoked meat flavours. Deep and intense with excellent fruit purity and freshness, finishing with a taut backbone and a long flowing tannin structure.



*John Duval*