



JOHN DUVAL ELIGO SHIRAZ 2013

REGION: Barossa

VARIETIES: Shiraz 100%. Eligo represents the best of my 2013 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 3.59
TA 6.45 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. Eligo is a vineyard selection of the best, low yielding parcels of exceptional fruit that I find during the vintage.

VINTAGE: The 2013 vintage story was all about the dry 2012 winter and spring leading into a warm to hot summer. In the Barossa this always means low yields and an early start to vintage. Vintage started with a rush on the 12th of February with some early Shiraz.

TASTING:

Colour: Deep purple red.

Nose: Savoury berry, spice nose. Blackberry and blueberry with hints of liquorish and dark chocolate.

Palate: Elegant expression of dark fruit with concentrated layers of berry, earthy savouriness and smoked meat flavours. Long and intense with excellent texture and balanced tannin structure.

John Duval

