



## JOHN DUVAL ELIGO SHIRAZ 2014

- REGION:** Barossa
- VARIETIES:** Shiraz 100%. Eligo represents the best of my 2014 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 60% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads.
- TECHNICAL NOTES:** Alcohol 14.5%  
pH 3.54  
TA 6.40 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 2014 vintage did provide some challenges. After good winter and early spring rains the soil profiles were generally full, but a combination of a windy spring with northern Barossa frosts did dramatically reduce the production for some vineyards. A dry late spring and hot start to summer was brought to a halt on Valentine's day by significant rain and then cooler conditions for the remainder of vintage. These cooler conditions provided an extended ripening period and allowed excellent flavour to build.
- Tasting:**
- Colour:** Deep purple red.
- Nose:** Lifted black plum, blackberry and blueberry with hints of earth, anise and spicy, savoury oak.
- Palate:** Elegant expression of rich dark fruits with some earthy savouriness and smoked meat flavours. Long and intense with excellent fruit purity and freshness, finishing with a taut backbone and persistent fine tannin structure.

*John Duval*

