



JOHN DUVAL ELIGO SHIRAZ 2015

- REGION:** Barossa
- VARIETIES:** Shiraz 100%. Eligo represents the best of my 2015 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 55% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 and 4 year old hogsheads.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.63
TA 6.17 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 2015 vintage started with a warmer than usual spring followed by early, but even, flowering and fruit-set. Frost, particularly in the Northern Barossa reduced yields however the conditions during fruit ripening were pleasingly mild and dry with rain in mid-January bringing some welcome relief. Shiraz was first picked in the Krondorf area on 12 February and finished on 17 March in Eden Valley
- Tasting:**
- Colour:** Dark purple red.
- Nose:** Concentrated black and blue fruits with hints of earth, nutmeg and spicy, savoury oak.
- Palate:** Layers of rich, silky dark fruits with some earthy savouriness, smoked meat and liquorice. A long, generous and lively palate defined by polished and persistent tannins.

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