



JOHN DUVAL ELIGO SHIRAZ 2017

From Latin: To pick out, select or choose the best.

Background:

The process of creating Eligo begins pre harvest in the vineyard, where we identify the most exceptional parcels of fruit of vintage. Aiming for a structured but elegant expression of Barossa Shiraz, we typically source 2/3rds of the fruit from old Shiraz vineyards in Barossa Valley, with the balance from Eden Valley. The Barossa Valley components deliver depth and structure to the palate and an overlay of rich concentrated fruit flavour that is complexed by the vibrant aromatics of the Eden Valley components. The parcels of fruit are vinified separately, and a further selection is made before the best wines are put to barrel. Post maturation a final classification is made, with only the best barrels selected to produce what we can confidently proclaim to be the finest Shiraz of the vintage from John Duval Wines.

Vintage:

Excellent preceding winter and spring rains created good sub soil moisture levels which led to ample canopy coverage and a healthy fruit set. Summer was mild, which in combination with healthy yields resulted in vintage starting four weeks later than in 2016. Across our portfolio of releases from the 2017 vintage, the red wines show great flavour concentration, impeccable balance and an extra dimension of elegance.

Vineyards:

Sourced from old vineyards in the Ebenezer, Moppa and Eden Valley regions comprising 74% Barossa Valley, 26% Eden Valley fruit.

Winemaking:

The parcels of fruit were fermented separately in small stainless steel fermenters with submerged caps and twice daily pump overs. Some batches were left on skins for up to 2 weeks to extract additional colour and structure. Post classification, the component wines were matured in oak for 18 months - 54% new fine grain French oak hogsheads (300 litre) and the balance 2 and 3 year old hogsheads. While we intend for the wine to be approachable in its youth, it will benefit from at least 5 years of cellaring and should be in good drinking zone for at least 15 years.

Winemakers' notes:

Nose: Attractive black fruit, earth and hints of anise and clove

Palate: Packed with a multitude of vibrant fruit layers and a commanding depth of flavour. It also displays complexing hints of spice and licorice and finishes with integrated, fine tannins.

Technical Analysis:

Alc: 14.5% pH: 3.52 TA: 6.19 g/L

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