

J O H N
D U V A L
W I N E S

2019 ELIGO SHIRAZ

BACKGROUND

The process of creating Eligo begins in the vineyard, where we identify the most exceptional parcels of fruit. 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 with an overlay of rich concentrated fruit flavour, the Eden Valley components bring vibrant aromatics. Post vinification a further selection is made before the best wines are put to barrel. Post maturation, a final classification to produce what we can confidently proclaim to be the finest Shiraz of the vintage from John Duval Wines.

VINTAGE

2019 was a vintage where quality has triumphed over quantity, with spring frosts and dry conditions combining for greatly reduced yields across the Barossa. Volumes were well down on average, some vineyards more than 50% down, particularly in Eden Valley. However, the fruit we did (very gratefully) receive showed exceptional depth of colour, vibrant yet concentrated fruit with plenty of structure on the palate. 2019 will be remembered as a year for texture, structure and richness.

VINEYARDS

Sourced from old vineyards in the Moppa, Ebenezer & Eden Valley regions comprising 54% Barossa Valley, 46% Eden Valley.

WINEMAKING

The parcels of fruit were fermented separately in small stainless steel fermenters with submerged caps & twice daily pump overs. Some batches were left on skins for up to 2 weeks to extract additional colour & structure. Post classification, the component wines were matured in oak for 18 months, 55% new fine grain French oak hogsheads & the balance in older, seasoned hogsheads.

WINEMAKERS NOTES

NOSE: Lifted black fruit, plum and blackberry with hints of anise and clove and earth

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



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.55 • TA: 6.13g/L

John and Tim Duval

