

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

2020 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. 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-fermentation a further selection is made before the best wines are put to barrel. Post maturation, a final classification is made to produce what we can confidently proclaim to be the finest Shiraz of the vintage from John Duval Wines.

VINTAGE

Dry conditions for the second year in a row presented some challenges, with yields again well down. Despite the dry conditions, February and March were cooler than average, providing a long and even ripening period. The resulting wines are of very high quality, with great purity and depth of fruit.

VINEYARDS

Sourced from old vineyards in the Krondorf (Stoll) and Ebenezer (Hoffmann) sub regions of the Barossa Valley and the Moculta (Fechner) and Mt McKenzie (Knight/Severin) sub regions in the Eden Valley comprising 53% Barossa Valley, 47% Eden Valley.

WINEMAKING

The parcels of fruit were fermented separately in small stainless-steel fermenters, some with submerged caps. Owing to miniscule yields, we were very careful in managing tannins, so shiraz this year generally spent less time on skins, around 7 days. Post classification, the component wines were matured in oak for 18 months (51% new fine grain French oak hogsheads and the balance in seasoned French oak hogsheads).

WINEMAKERS NOTES

NOSE: Intense waves of plum and blackberry with hints of anise and dark chocolate.

PALATE: Richly textured with a multitude of plush yet powerful dark fruit layers. Deep, pure fruited and commanding. The palate also displays hints of baking spice and licorice, finishing with integrated, fine grippy tannins. While seductive in its primary fruited youth, the 2020 Eligo will benefit from at least five years of cellaring and should age gracefully for over fifteen years.



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.51 • TA: 6.6g/L

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