



2012 JOHN DUVAL WINES ELIGO

Review Summary



97+ pts “Medium to deep garnet-purple colored, the 2012 Eligo has a profoundly scented nose of crème de cassis, blackberry pie, licorice, dark chocolate and blueberry preserves against an earthy/meaty background of bacon fat, forest floor, beef dripping and black loam. The densely packed, full-bodied palate manages almost paradoxical elegance and restraint with velvety tannins and lively acid giving closure to the long, multilayered finish.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
June 2015

96 pts “It’s deceptive how firm and well scaffolded this wine is. It’s a flood of rich, ripe, dark-hearted fruit, all blackberry and anise, peppercorn and coffee, and it feels so fluid that at first you barely notice the tannin at all. It’s only on closer investigation (all in the line of duty) that you start to notice the strings. It can be consumed now or much later; it will take either option in its stride.”

James Halliday
Australian Wine Companion
2016

94 pts “Glass-staining purple. Heady spice- and smoke-tinged boysenberry and cherry scents are complicated by suggestions of candied violet, licorice and incense. Vibrant and focused on the palate, with appealingly sweet, oak-tinged black and blue fruit flavors deepening and spreading out in the mid-palate. Deeply concentrated yet graceful and precise, conveying real energy and power. Silky tannins give shape and subtle grip to a strikingly long, seamless finish that leaves sappy blue fruit, vanilla and licorice pastille notes behind.”

Josh Raynolds
Vinous
March 2016



93 pts “Lots of ripe dark fruit, spices and hints of black pepper. Full body, round tannins and a rich, juicy, savory finish. Drink now or hold.”

Nick Stock
JamesSuckling.com
January 27, 2015

91 pts “A dark, rooty, earthbound shiraz, this slowly reveals its flavors of blackberries, black currants and herbs. While gamey and meaty in its formidable tannins, the wine finishes firm and clean. It’s made by John Duval, who became chief winemaker at Penfolds in 1986, and later trained his successor, Peter Gago, before he set off to make his own wines in 2003.”

Joshua Greene
Wine & Spirits Magazine
October 2015

