



2014 JOHN DUVAL WINES ELIGO

Review Summary



97 pts “The massive difference in most of the best Barossa Valley shirazes of today compared to the wines of 20 years ago has been the adoption of French oak (not even a mix of French and American). It freshens the flavor profile, allowing the varietal fruit expression freedom to communicate its message.”

**James Halliday, Australian Wine Companion
2018**

94+ pts “From best of best shiraz from best of best sources in best of best Barossa and Eden Valleys. It sees around two thirds of the oak barrels used as new. Indeed, if you take the exceptional Annexus grenache model, it is the opposite, in some respects. It says loudly that John Duval’s experience has led him to the conclusion that to make upper tier wine from shiraz from the Barossa you need new oak. New oak elevates the wine.

It’s firm and sinewy in tannin and oak, but there’s great inward concentration and the feel of a wine pent up, powerful, slumbering... Dark berry fruit scents, sweet earth, old spice cupboard, cedar, new leather and mushroomy in perfume. The wine drills through the palate with its deep, powerful fruit and armor of oak, finding supreme length and a smearing stain of oaky-rich fruit flavor lingering. Powerhouse stuff, all up, done evenly and well. Very well. I hope to meet this wine again.”

**Mike Bennie, The Wine Front
July 7, 2017**

93+ pts “Deep garnet-purple colored, the 2014 Eligo has pronounced black plum and blackberry preserves aromas over nuances of charcoal, grilled meat, earth, peppercorns and aniseed. Rich, ripe, concentrated and with firm, finely grained tannins on the palate, it has a taut backbone and great length.”

**Lisa Perrotti-Brown, Robert Parker Wine Advocate
October 2016**

93 pts “A very intense ripe blackberry core of fruit and a big, ripe tannin frame. Heads into tarry territory on the palate, holds long with thicker weight tannins. Plum essence to close.”

**Nick Stock, JamesSuckling.com
July 17, 2017**