

# 2014 JOHN DUVAL ELIGO SHIRAZ



**WINEMAKER:** John Duval  
**REGION:** Barossa and Eden Valleys, South Australia  
**VARIETALS:** Shiraz  
**MATURATION:** 20 months in 100% French oak hogsheads (60% new)  
**ANALYSIS:** 14.5% alc/vol | 6.06 g/L TA | 3.53 pH

**VINTAGE:** After good winter and early spring rains the soil profiles were generally full, but a combination of a windy spring with northern Barossa frosts did dramatically reduce the production for some vineyards. A dry late spring and hot start to summer was brought to a halt by significant rain in mid-February and then cooler conditions for the remainder of vintage. These cooler conditions provided an extended ripening period and allowed excellent flavor to build.

**WINEMAKING:** Eligo epitomizes John Duval's unparalleled knowledge of Barossa's terroir and fruit. Traditional, low-intervention winemaking techniques ensure that this flagship wine is full of finesse and character. Submerged-cap fermentation takes place in small, stainless steel fermenters with a small portion undergoing extended maceration for up to two weeks to maximize color and flavor extraction.

**TASTING NOTES:** Lifted black plum, blackberry and blueberry with hints of earth, anise and spicy, savory oak. The palate is an elegant expression of rich dark fruits with some earthy savoriness and smoked meat flavors. It is long and intense with excellent fruit purity and freshness, finishing with a taut backbone and persistent fine tannin structure.

**CRITICAL ACCLAIM:** 93+ pts Robert Parker's The Wine Advocate, 93 pts/Cellar Selection/Top 100 Wines of 2018, Wine Enthusiast, 93 pts JamesSuckling.com

**ABOUT JOHN DUVAL:** John Duval is one of Australia's most highly-regarded winemakers. As Chief Winemaker and custodian of Australia's famous Grange, he was instrumental in establishing Penfolds as one of the world's great wineries. Inspired by the Barossa Valley's old vine vineyards, John established his own label in 2002 and now crafts intense, focused wines that are as distinctive as the region's diverse terroir.

