

2016 JOHN DUVAL ELIGO SHIRAZ



WINEMAKER: John Duval
REGION: Barossa and Eden Valleys, South Australia
VARIETALS: Shiraz
MATURATION: 20 months in 100% French oak hogsheads (50% new)
ANALYSIS: 14.5% alc/vol | 6.40 g/L TA | 3.54 pH

VINTAGE: The growing season was characterized by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by one and a half inches of rain in late January early February. The timing of this rain was perfect, particularly for the dry grown vines. Following the rain, the balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

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: The nose shows 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. Deep and intense with excellent fruit purity and freshness, finishing with a taut backbone and a long flowing tannin structure.

CRITICAL ACCLAIM: 98 pts Halliday Wine Companion, 95 pts/Cellar Selection Wine Enthusiast, 95 pts Robert Parker Wine Advocate, 94 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.

