

2015 JOHN DUVAL WINES ELIGO

Review Summary



97 pts “75% Barossa Valley, 25% Eden Valley, as always, the best grapes of the vintage. The power and intensity of this wine takes your breath away. Its dark, brooding black fruits are woven together by firm tannins that are an essential part of the wine. It’s certain that 20 months in 55% new French hogsheads has also imprinted itself on the bouquet and palate, but its presence is (relatively) subtle. I would give a longer drink to date if it were under screwcap, but the cork used is high quality, and should see out 25 years.”

James Halliday
Halliday Wine Companion
2019

96 pts “A warm start to the vintage that then cooled down, and some rains in January freshened up the vines. This has aromas of blackberries, blackcurrants, red plums and raspberries. Freshly spicy and youthful with leafy tones, cedar and forest wood. The palate has impressively strong tannins that carry rich, ripe and long. A powerful Eligo with many years ahead. A blend of 74% Barossa Valley and 26% Eden Valley.”

Nick Stock
JamesSuckling.com
October 19, 2021

95 pts “Inky ruby. Hugely perfumed cherry and dark berry preserve aromas are complicated by suggestions of vanilla, exotic spices and incense. Seamless, broad and attractively sweet, offering densely packed blackberry, cherry-vanilla, mocha and fruitcake flavors and a floral nuance that builds with aeration. The strikingly long, floral- and spice-driven finish shows outstanding clarity and velvety, harmonious tannins.”

Josh Reynolds
Vinous
December 2021



94 pts “Duval’s flagship wine is the 2015 Eligo Shiraz, a blend of Barossa Valley and Eden Valley fruit that spent 20 months in 60% new French oak hogsheads. It’s toasty and cedary, but those elements are balanced by the wine’s deep, persistent dark fruit notes of blueberry, blackberry and boysenberry. Full-bodied and dense without excess weight and framed by fine-grained tannins, it’s approachable now, but it should be even better in a decade.”

Joe Czerwinski
Robert Parker Wine Advocate
August 2018