

John Duval,
`Eligo` Barossa Shiraz 2018
Barossa Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	John Duval
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.58g/L
Acidity	6.1g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Founded in 2003, John Duval Wines began with a single wine and grew over two decades to become one of the Barossa's most celebrated producers. John Duval is the sixth generation of his family to grow grapes in South Australia, but only the first to transition from grape growing to winemaking. Previously Chief Winemaker at Penfolds where he made some of the most celebrated vintages of 'Grange', John has carved out his own expressive style, which honours the Duval family history by working with growers with exceptional vineyards. These are wines with a sense of place which champion old Barossan vines. In 2016, John Duval Wines welcomed their next generation, as eldest son Tim joined the family wine business to work alongside his father.

VINEYARDS

The process of creating Eligo begins pre-harvest in the vineyard, where the most exceptional parcels of fruit for the vintage are identified. Grapes are sourced from old vineyards from the Ebenezer, Moppa and Eden Valley regions, comprising of 30% Barossa Valley and 70% Eden Valley fruit. The Barossa Valley components deliver depth and structure to the palate and an overlay of rich concentrated fruit flavour that is complimented by the vibrant aromatics of the Eden Valley components.

VINTAGE

In 2018, excellent winter rainfall created good sub soil moisture levels. This was followed by slightly drier conditions through spring. The warmer than average conditions promoted healthy canopies, good flowering and healthy bunches. However, very dry conditions throughout the summer tested growers to maintain good vineyard management practices to preserve vine health. Their efforts were rewarded with perfect ripening and harvest conditions throughout March and early April. The vintage concluded with 30mm of rain in mid-April which refreshed the vineyards after the dry vintage.

VINIFICATION

The parcels of fruit were fermented separately in small stainless steel fermenters with submerged caps and twice daily pump overs. Some batches were left on skins for up to two weeks to extract additional colour and structure. Post classification, the component wines were matured in oak for 18 months, 54% in new fine grain French oak hogsheads (300 litre) and the balance in two - and three-yea-old hogsheads. While the wine is approachable in its youth, it will also benefit from at least 5 years of cellaring, with good drinking potential for at least 15 years.

TASTING NOTES

This Shiraz brings attractive aromas of black fruit, earth and hints of anise and clove to the nose, opening out into a palate that is packed with vibrant fruit layers and a commanding depth of flavour. The wine shows complex hints of spice and liquorice, finishing with fine, integrated tannins.