



JOHN DUVAL ELIGO SHIRAZ 2018

From Latin: To pick out, select or choose the best.

Background:

The process of creating Eligo begins pre harvest in the vineyard, where we identify the most exceptional parcels of fruit of vintage. Aiming for a structured but elegant expression of Barossa Shiraz, we typically source 2/3rds of the fruit from old Shiraz vineyards in Barossa Valley, with the balance from Eden Valley. The Barossa Valley components deliver depth and structure to the palate and an overlay of rich concentrated fruit flavour that is complexed by the vibrant aromatics of the Eden Valley components. The parcels of fruit are vinified separately, and a further selection is made before the best wines are put to barrel. Post maturation a final classification is made, with only the best barrels selected to produce what we can confidently proclaim to be the finest Shiraz of the vintage from John Duval Wines.

Vintage:

Following the pattern of recent years, the preceding winter rainfalls were above average followed by slightly drier conditions through spring. Warmer than average conditions through October and November promoted healthy canopies, good flowering and a healthy set of bunches. Very dry conditions through summer tested the growers to maintain good vineyard management practices and preserve vine health, and they were rewarded with perfect ripening and harvest conditions throughout March and early April. Vintage concluded with 30mm of rain in mid-April which refreshed the vineyards after the dry vintage. We believe 2018 will produce many exceptional wines, with Eden Valley Shiraz, in particular, appearing amongst the best in living memory.

Vineyards:

Sourced from old vineyards in the Eden Valley, Ebenezer and Moppa regions comprising 70% Eden Valley, 30% Barossa Valley

Winemaking:

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 2 weeks to extract additional colour and structure. Post classification, the component wines were matured in oak for 18 months - 55% new fine grain French oak hogsheads (300 litre) and the balance older, seasoned hogsheads. While we intend for the wine to be approachable in its youth, it will benefit from at least 5 years of cellaring and should be in good drinking zone for at least 15 years.

Winemakers' notes:

Nose: Lifted black and blue fruit with hints of anise and clove

Palate: Packed with a multitude of vibrant fruit layers and a commanding depth of flavour. It also displays hints of spice and licorice and finishes with integrated, fine tannins.

Technical Analysis:

Alc: 14.5% pH: 3.55 TA: 6.13 g/L

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