



JOHN DUVAL PLEXUS SGM 2016

REGION: Barossa (85% Barossa Valley 15% Eden Valley)

VARIETIES: Shiraz 53%, Grenache 29%, Mourvèdre 18%

The Shiraz was sourced from old vineyards in the Krondorf, Ebenezer and Eden Valley. Grenache from the Tanunda, Ebenezer and Greenock regions and Mourvèdre from the Light Pass and Ebenezer regions.

WINEMAKING: Fermentation with submerged cap and small open stainless-steel fermenters. Grenache saw a small inclusion of whole bunches.

OAK MATURATION: 100% barrel matured for 15 months, with just 13% new fine grain French oak hogsheads (300 litre barrels); with the balance in older seasoned hogsheads.

TECHNICAL NOTES: Alcohol 14.5%

pH 3.55

TA 6.10 g/l

STYLE: My aim with Plexus is to express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvèdre and also provide structure with a seamless balance and long finish. Traditional, low intervention winemaking techniques are employed allowing the wine to be approachable in its youth, but also cellar for 8-10 years.

VINTAGE: The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by 40 mm of rain in late January. The timing of this rain was perfect, particularly for our dry grown vines. The balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

TASTING:

Colour: Vibrant purple-red

Nose: Intense red and black berries enhanced by lifted spice and floral notes, licorice and dried herbs

Palate: Just over medium bodied, with a dark core of concentrated, ripe red and black fruits. Ample structure provided by smooth, fine tannins and bright acidity. Finishes long and spicy.



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