

J O H N  
D U V A L  
W I N E S

JOHN DUVAL PLEXUS 2003

REGION: Barossa Valley

VARIETIES: Shiraz 46%, Grenache 32%, Mourvedre 22%  
Shiraz off old vines close to Nuriootpa, average age in excess of 60 years  
Grenache off old bush vines, 50-60 years old near Rowland Flat.  
Mourvedre, from a vineyard near Seppeltsfield, a little younger but yield was less than 1 tonne to the acre (less than 2.5 tonnes to the hectare)

PROCESSING: Fermentation with submerged cap: in open fermenter and small stainless steel

OAK MATURATION: 100% barrel matured: Shiraz with some barrel fermentation in new French oak.  
25% new French oak hogs heads (300 litre), balance 2,3 and 4 year old French oak, to get the best of the fruit but with subtle oak complexity

TECHNICAL NOTES: Alcohol 14.5%  
pH 3.55  
TA 5.8g/l

TASTING NOTE:

The rich fruit, balance and silky tannin enable Plexus to be enjoyed now, but the structure and depth will aid cellaring for at least 8-10 years.

I have always liked the "Rhone" blend, ie. a blend of these three varieties, particularly after a trip to the southern Rhone Valley in 1991. Since then I have really enjoyed working with these varieties and was lucky enough to find some excellent vineyards for the 2003 Plexus.

*John Duval*



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John Duval is one of the world's best known winemakers coming from a family that boasts four generations of South Australian vignerons. He has been saluted many times on the world stage, notably International Winemaker of the Year 1989 and twice Red Winemaker of the Year in 1991 and 2000. Toward the end of 2002, John retired from Southcorp after a distinguished career of 28 years, including 16 years as Chief Winemaker for Penfolds. John embarked on the development of his own label in 2003 using old vine Barossa Valley fruit and has created two stunning wines that reflect the terroir of the Barossa and the hand crafted attention of John Duval.

The first wine to be released is the 'Plexus' Shiraz Grenache Mourvedre with a Shiraz to follow at the end of 2005.

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**REVIEWS & ACCOLADES :-**

**THE ADVERTISER**

**Philip White**

**Thursday 24 February 2005**

Duval returns to duty with a near perfect example of the traditional Barossa blend, but with more fragrance, finesse, elegance and intensity than most modern Barossa reds. The wine has astounding length and persistence, and haunts the palate long after the glass empties. It's gently spicy, complex, and silky, with savoury velvet tannins to make you hungry. It'll cellar for at least 15 years, but it'll be very hard to keep past 2010, by which time it will be an absolute dream.

**THE AGE - EPICURE UNCORKED**

**Indulge Yourself Ralph Kyte-Powell**

**Tuesday 22 March 2005**

Since leaving Southcorp, where he made flagships like Penfolds Grange, eyes have been on John Duval. What next for this celebrated winemaker? We have the answer: his own range of old-vine Barossa reds. The first installment is delicious and richly concentrated, all ripe berries, spices and dates with subtle oak, mouth-coating texture and ripe, friendly tannins.

**Ageing?** Drink over five years

**Food Ideas:** Braised beef; Chinese beef claypot dishes