



JOHN DUVAL PLEXUS 2004

REGION: Barossa Valley

VARIETIES: Shiraz 49%, Grenache 27%, Mourvedre 24%
Shiraz was sourced from old vines to the north of the valley, in the Stockwell and Light Pass region and from the Krondorf area.
Grenache, from old bush vines 50-60 years old near Rowland Flat.
Mourvedre, from old bush vines in the Light Pass region and from a very low yielding younger vineyard near Ebenezer.

WINEMAKING: Fermentation with submerged cap in both traditional and old open tanks and small stainless steel fermenters.

OAK MATURATION: 100% barrel matured (15 months). Shiraz with some barrel fermentation in new French oak. 18% new fine grain French oak hogsheads (300 litre), balance 2,3 and 4 year-old mostly French oak.

TECHNICAL NOTES: Alcohol 14.5%
pH 3.57
TA 6.1g/l

STYLE:

The aim of Plexus is to express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvedre but also to provide serious structure with a seamless balance and a long finish. A low percentage of new oak adds subtle complexity rather than dominate the berry fruit. Traditional low intervention winemaking techniques are employed with Plexus allowing the wine to be approachable in its youth but also with great potential for improvement in the bottle under good cellaring conditions for at least 8-10 years.

TASTING:

Colour: Vibrant, deep crimson red-purple
Nose: A swag of red fruit aromas with some savoury spice and subtle oak sweetness
Palate: Intense but elegant with great purity of fruit. Ripe, fine grain tannins and good concentration provide structure, length and a seamless balance

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