



## JOHN DUVAL PLEXUS 2005

**REGION:** Barossa Valley

**VARIETIES:** Shiraz 50%, Grenache 34%, Mourvedre 16%  
Shiraz was sourced from vineyards in the Stockwell, Light Pass, Ebenezer and Marananga regions. Grenache from old bush vines 50-60 years old from Stockwell, Light Pass and the Rowland Flat regions. Mourvedre from old bush vines, the oldest over 100 years old, from the Light Pass and Angaston regions.

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

**OAK MATURATION:** 100% barrel matured for 16 months. Some Shiraz finished fermentation in new oak. 17% new fine grain French oak hogsheads (300 litres), balance; 3 years and older mostly French oak.

**TECHNICAL NOTES:** Alcohol 14.5%  
pH 3.50  
TA 6.2g/l

### STYLE:

My aim with Plexus is to express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvedre, but also provide structure with a seamless balance and long finish. A low percentage of new oak, adds complexity rather than dominate the berry fruit. Traditional, low intervention winemaking techniques are employed with Plexus, allowing the wine to be approachable in it's youth, but also have 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:** Fragrant spicy nose, combining an array of red fruits and subtle oak.  
**Palate:** A flavoursome compote of red fruits, black fruits and a variety of spices. Ripe, fine tannins and good concentration provide structure, length and a seamless balance.



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