

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

JOHN DUVAL PLEXUS 2006

REGION: Barossa Valley

VARIETIES: Shiraz 52%, Grenache 30%, Mourvedre 18%
Shiraz was sourced from vineyards in the Stockwell, Light Pass, Krondorf and Marananga regions. Grenache from old bush vines 50-60 years old from Stockwell, Light Pass and Krondorf regions. Mourvedre from old bush vines, the oldest over 100 years old, from the Light Pass and Krondorf 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. 10% new fine grain French oak hogsheads (300 litres), balance; 3 years and older mostly French oak.

TECHNICAL NOTES: Alcohol 14.5%
pH 3.47
TA 6.3g/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 its 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 aromatic and spicy nose, showing an array of red fruits and subtle oak.
Palate: A rich and flavoursome compote of red and black fruits combined with a variety of spices. Ripe, fine tannins and good concentration provide structure, length and a seamless balance.

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