

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

JOHN DUVAL PLEXUS 2007

REGION: Barossa Valley

VARIETIES: Shiraz 51%, Grenache 28%, Mourvedre 21%
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 3.55
TA 6.5g/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: Combination of lifted aromatic red fruits with a touch of savoury spice, and subtle complexing oak

Palate: Youthful aromatic red and black fruits combine well with an array of spices. Shiraz and Mourvedre provide good backbone tannins and structure, which is balanced by the aromatics and softness of Grenache. Good depth of flavour, without being heavy or over-ripe.

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