

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

## JOHN DUVAL PLEXUS 2008

- REGION:** Barossa Valley
- VARIETIES:** Shiraz 52%, Grenache 26%, Mourvedre 22%  
Shiraz was sourced from old vineyards in the Light Pass, Marananga and Krondorf regions. Grenache from old bush vines, 50-60 years old, from Stockwell, Light Pass and Krondorf. Mourvedre from bush vines, the oldest over 100 years from Light Pass and Krondorf.
- WINEMAKING:** Fermentation with submerged cap in both traditional old open 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), with the balance matured in 3 years and older mostly French oak.
- TECHNICAL NOTES:** Alcohol 14.5%  
pH 3.50  
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. Traditional, low intervention winemaking techniques are employed with Plexus, allowing the wine to be approachable in its youth, but also have great cellaring potential for improvement in the bottle for at least 8-10 years.

The 2008 vintage started with favourable flowering conditions, a nice surprise after the 2007 drought year. After a few hot days in December, January and February were relatively mild with excellent conditions for ripening. My vintage started with Shiraz from the Krondorf region on the 5<sup>th</sup> of February, four days earlier than 2007. By the end of February I had all of my best Shiraz blocks harvested, which proved to be good timing to avoid the heat wave experienced in Southern Australia in early March.

With careful vineyard monitoring, Grenache and Mourvedre was harvested before it became over ripe. The 2008 vintage shows excellent fruit richness, with ample tannin and acidity to balance the richness.

**TASTING:**

- Colour:** Deep crimson
- Nose:** Aromatic red fruits are supported by vibrant plum. Earthy spice characters combine well with a touch of savoury oak
- Palate:** Rich, round and full of concentrated, bright berry fruit. These flavours are supported by vibrant acidity and soft, ripe tannins. A touch of oak adds complexity and the finish is long and layered  
*John Duval*

