

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

JOHN DUVAL PLEXUS 2009

- REGION:** Barossa Valley
- VARIETIES:** Shiraz 48%, Grenache 31%, Mourvedre 21%
The Shiraz was sourced from old vineyards in the Krondorf and Marananga regions, Grenache from old bush vines in the Stockwell and Krondorf regions and Mourvedre from old bush vines, the oldest over 100 years old in the Light Pass and Krondorf regions.
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters.
- OAK MATURATION:** 100% barrel matured for 15 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); 90% 3-6 year old barrels. Some Shiraz finished fermentation in new French oak.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.45
TA 6.1g/l

STYLE:

My aim with Plexus is to express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvedre and 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 2009 vintage has been very successful with some excellent wines made. Shiraz was strong but Grenache and Mourvedre are as good as I have seen for many years. After the extreme temperature of the second half of the 2008 vintage it was good to receive average rainfall over winter and follow up rains of 100mm in November and December. This however was followed by a period of hot weather in late January, lasting through to early February. Conditions from then on were favourable with no extreme heat and little rain until late April. Vintage started 2 weeks later than 2007 & 2008 with yields generally down. Shiraz in particular was down with yields the lowest since 2003.

TASTING:

- Colour:** Deep crimson purple-red.
- Nose:** Fragrant spice nose, combining aromatic red fruits and savoury notes.
- Palate:** A flavoursome compote of red and black fruits with a variety of spices. Youthful fine tannins balance the rich fruit intensity. Subtle oak adds to the structure and complexity.

John Duval

