

JOHN DUVAL ANNEXUS GRENACHE 2013

REGION: Barossa

VARIETIES: Annexus Grenache was sourced from two very old low yielding Barossa

Vineyards, both 100 years old plus.

WINEMAKING: Fermentation with small open top fermenters incorporating 20% whole

bunches

OAK MATURATION: 100% barrel matured for 12 months in older French oak hogsheads (300 litre

barrels)

TECHNICAL NOTES: Alcohol 14.5%

pH 3.50 TA 6.0g/l

STYLE: The inspiration from the Barossa's best old vine

Grenache vineyards created Annexus, an addition to our Plexus blend. Annexus is a small unique blend selected from our best old low yielding Grenache vineyards, made only in the

best years.

VINTAGE: The 2013 vintage story was all about the dry

2012 winter and spring leading into a warm to hot summer. In the Barossa this always means

low yields and an early start to vintage.

TASTING:

Colour: Vibrant purple red.

Nose: Perfumed red fruit aromatics complexed with

savoury spice and charcuterie notes.

Palate: Generous and rich and structured with texture

and impressive flavour intensity. An array of red

fruits, plum and raspberry fill the palate.

John Duval

