



JOHN DUVAL PLEXUS 2013

- REGION:** Barossa Valley
- VARIETIES:** Shiraz 54%, Grenache 32%, Mourvèdre 14%
The Shiraz was sourced from old vineyards in the Tanunda, Light Pass and Ebenezer districts, Grenache from the Tanunda and Ebenezer region and Mourvèdre from the Light Pass region.
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters.
- OAK MATURATION:** 100% barrel matured for 14 months, with just 8% new fine grain French oak hogsheads (300 litre barrels); with the balance 3-6 year old barrels.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.50
TA 6.24g/l
- STYLE:** My aim with Plexus is to express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvèdre 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 a medium to long term cellaring potential for 8-10 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. Vintage started with a rush on the 12th of February with some early Shiraz.
- TASTING:**
Colour: Vibrant purple-red.
Nose: Attractive red and black fruit with savoury notes.
Palate: Generous with good intensity of blackberry fruit and Christmas cake character. Appealing texture with soft tannin backbone.



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