



## JOHN DUVAL PLEXUS 2015

<b>REGION:</b>	Barossa Valley
<b>VARIETIES:</b>	Shiraz 52%, Grenache 32%, Mourvèdre 16%
	The Shiraz was sourced from old vineyards in the Krondorf and Ebenezer districts, Grenache from the Tanunda, Ebenezer and Eden Valley regions and Mourvèdre from the Light Pass and Ebenezer regions.
<b>WINEMAKING:</b>	Fermentation with submerged cap and small open stainless steel fermenters.
<b>OAK MATURATION:</b>	100% barrel matured for 15 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); with the balance 3-6 year old barrels.
<b>TECHNICAL NOTES:</b>	Alcohol 14.5% pH 3.53 TA 6.06 g/l
<b>STYLE:</b>	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.
<b>VINTAGE:</b>	The 2015 vintage started with a warmer than usual spring followed by early, but even, flowering and fruit-set. Frost, particularly in the Northern Barossa reduced yields however the conditions during fruit ripening were pleasingly mild and dry with rain in mid-January bringing some welcome relief.
<b>TASTING:</b>	
Colour:	Vibrant purple with deep red hues
Nose:	Dark berries and bramble with a dusting of spices, licorice and dried herbs
Palate:	Medium bodied with a generous core of ripe black berries and supporting red fruits. Ample structure provided by fine grainy tannins with a long spicy finish



*John Duval*