



JOHN DUVAL ANNEXUS GRENACHE 2016

REGION:	Barossa
VARIETIES:	Grenache was sourced from two very old low yielding Barossa Vineyards, one Eden Valley ancestor vineyard over 150 years old and the other old vines from the Northern Barossa Valley.
WINEMAKING:	Fermentation in small open top fermenters incorporating a small number of whole bunches.
OAK MATURATION:	100% barrel matured for 12 months, in older French oak hogsheads (300 litres).
TECHNICAL NOTES:	Alcohol 13.5% pH 3.48 TA 6.1 g/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 Grenache years.
VINTAGE:	The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by almost 40 mm of rain in late January early February. The timing of this rain was perfect, particularly for our dry grown vines. Following the rain, the balance of the ripening season comprised warm days, but slightly cooler than average night temperatures, helping the vines to cope with the warm conditions. Eden Valley Grenache was harvested on the 5 th of March followed by Northern Barossa Valley fruit on the 7 th of March.
TASTING:	
Colour:	Bright purple red.
Nose:	Lifted red fruit aromatics, a hint of roses, anise and savoury spices.
Palate:	Medium bodied with an array of vibrant cranberry and raspberry fruit carrying impressive purity and flavour intensity. The palate is supported by a core of fresh acidity and shaped by seamless, fine tannins.



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