



JOHN DUVAL ANNEXUS GRENACHE 2015

REGION:	Barossa
VARIETIES:	Annexus Grenache was sourced from two very old low yielding Barossa Vineyards, one 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 amount of whole bunches.
OAK MATURATION:	100% barrel matured for 12 months, in older French oak hogsheads (300 litre barrels).
TECHNICAL NOTES:	Alcohol 14.0% 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 years.
VINTAGE:	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. Grenache was picked on 16th from the Northern Barossa and the 25th of March from Eden Valley.
TASTING:	
Colour:	Bright purple red.
Nose:	Vibrant red fruit aromatics complexed by red roses and savoury spice.
Palate:	Fine and long, delicate yet carrying impressive purity and flavour intensity. An array of ripe red fruits, dark cherry and raspberry fill the palate finishing with hints of clove, dusty earth and velvety tannins



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