



JOHN DUVAL PLEXUS 2012

- REGION:** Barossa Valley
- VARIETIES:** Shiraz 51%, Grenache 30%, Mourvèdre 19%
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 15 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); with the balance 3-6 year old barrels. Some Shiraz finished fermentation in new French oak.
- TECHNICAL NOTES:** Alcohol 14.5%
pH 3.51
TA 6.4g/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 medium to long term cellaring potential for 10 years plus.
- VINTAGE:** A warmer spring and cooler summer summarised the 2012 vintage conditions. Vine health was very good coming out of spring and this combined with a mild summer and only three rain events over three months during vintage, has resulted in some excellent wines being produced. Yields were generally slightly below average.
- TASTING:**
Colour: Crimson purple-red.
Nose: An array of red and black berry aromatics, wild berries and cassis
Palate: Generous, with soft texture and fine tannins. Flavours of blackberry and dark cherry with hints of Asian spice and Christmas cake

John Duval

