



JOHN DUVAL PLEXUS SGM 2019

An intricate or interwoven combination of elements into a coherent structure

Background:

Our affinity for working with old vine Barossa Shiraz, Grenache and Mourvèdre began with John's time at Penfolds, and continues with this wine - the first to be released by John Duval Wines' from our inaugural vintage in 2003. The aim of Plexus is to express a wide spectrum of fruit flavours, whilst ensuring seamless integration of the contrasting characters of the three varietals. Shiraz provides rich dark fruits and mid palate weight, whilst Grenache delivers a bright flavour spectrum of red fruits and spiced notes. Old vine Mourvèdre is integral to the blend, ensuring a good firm backbone of savoury tannin and a long finish.

2019 Vintage:

This was a vintage where quality has triumphed over quantity, with spring frosts and dry conditions combining for greatly reduced yields across the Barossa. Volumes were well down on average, some vineyards more than 50% down, particularly in Eden Valley. However, the fruit we did (very gratefully) receive showed exceptional depth of colour, vibrant yet concentrated fruit with plenty of structure on the palate. 2019 will be remembered as a year for texture, structure and richness.

The Shiraz harvest kicked off on 25 February with components sourced from old vineyards at Krondorf, Marananga and Ebenezer, Grenache was sourced from vineyards at Tanunda and Ebenezer, and Mourvèdre from Light Pass and Ebenezer.

The parcels of fruit were fermented separately with a submerged cap in small open stainless-steel fermenters. A portion of the Grenache ferment included whole bunches to accentuate the savoury aspects of the variety. The wines were barrel matured for 15 months, with 15% in new fine grain French oak hogsheads and the balance in older seasoned hogsheads. The final blend assemblage comprised **Shiraz (45%), Grenache (32%) and Mourvèdre (23%)**.

Winemakers' notes:

Nose: Lifted vibrant red fruits, with underlying notes of liquorice, cinnamon and a hint of smokey oak

Palate: Generous, velvety layers of red and black fruits, hints of savoury spice and gentle tannins finishing very long and pure.

Technical Analysis:

Alc: 14.5% pH: 3.59 TA: 5.7 g/L

Contact details:

John Duval Wines
PO Box 622 Tanunda, SA 5352 AUSTRALIA
John Duval, Proprietor and Winemaker
john@johnduvalwines.com
Tim Duval, Winemaker and Sales and Marketing
tim@johnduvalwines.com
Follow us on Instagram @johnduvalwines

