

2020 PLEXUS SGM

BACKGROUND

Our affinity for working with old vine Barossa Shiraz, Grenache and Mourvédre 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.

VINTAGE

Dry conditions for the second year in a row presented some challenges, with yields again well down. Despite the dry conditions, February and March were cooler than average, providing a long and even ripening period. The resulting wines are of very high quality, with great purity and depth of fruit characters.

VINEYARDS

The Shiraz was sourced from old vineyards in the Krondorf, and Tanunda regions, Grenache from Moppa, Greenock, Ebenezer and Tanunda regions and Mourvèdre from Ebenezer and Light Pass regions.

WINEMAKING

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 maturated 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 (49%), Grenache (35%) and Mourvèdre (16%).

WINEMAKERS NOTES

NOSE: Lifted aromatics with vibrant black fruits with underlying notes of cinnamon, woodsy spice and a hint of smokey oak

PALATE: Generous layers of black and red fruits, balanced with abundant savoury spice and fine, velvety tannins, bright acidity ensuring it finishes long and pure.



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.55 • TA: 6.5 g/L

