

J O H N
D U V A L
W I N E S

2021 PLEXUS SGM

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.

VINTAGE

It is a rarity to get healthy yields like we had in 2021, and at the same time, impressive depth of colour and intensity of flavour. While not as cool as 2012 or 2017, the mild conditions around harvest made for perfect ripening. Pleasingly the wines show a vibrance and elegance expressed in the best cooler years, but not without trademark Barossa generosity.

VINEYARDS

The Shiraz was sourced from old vineyards in the Krondorf, Ebenezer and Tanunda regions, Grenache from Ebenezer, Tanunda and Eden Valley 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. Barrel matured for 15 months, with 10% new fine grain French oak hogsheads (300 litre barrels); with the balance seasoned hogsheads and puncheons. A portion of Grenache was aged in tank to promote freshness. The final blend assemblage comprised. Shiraz (48%), Grenache (28%) and Mourvèdre (24%).

WINEMAKERS NOTES

NOSE: Lifted aromatics with vibrant black fruits of cherry, blackberry and mulberry with underlying notes of cinnamon, woody spice and a hint of smokey oak

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



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.51 • TA: 6.6 g/L

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