

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

2022 PLEXUS SHIRAZ GRENACHE MOURVEDRE

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

The 2022 vintage was set up beautifully with good soil moisture carrying over from the mild 2021 vintage. A significant October hail event reduced yields in some vineyards, but luckily most escaped without impacting quality. La Nina influenced weather patterns resulted in mild harvest conditions again, allowing for even flavour accumulation and vibrant aromatics and acidity. A standout season.

VINEYARDS

The Shiraz component was sourced from old vineyards at Krondorf, Marananga and Ebenezer. Grenache was sourced from vineyards at Tanunda, Moppa and Ebenezer, and Mourvèdre from Light Pass and Ebenezer.

WINEMAKING

The parcels of fruit were fermented separately, some 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 10% in new fine grain French oak hogsheads and the balance in older seasoned hogsheads. The final blend assemblage comprised. Shiraz (43%), Grenache (41%) and Mourvèdre (16%).

WINEMAKERS NOTES

NOSE: Lifted aromatics with vibrant red and black fruits with underlying notes of cinnamon, woody spice and a hint of sweet oak spice.

PALATE: Generous layers of black and red fruits, balanced with abundant savoury spice and fine 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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