



JOHN DUVAL PLEXUS 2014

REGION: Barossa Valley

VARIETIES: Shiraz 47%, Grenache 32%, Mourvèdre 21%

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

WINEMAKING: Fermentation with submerged cap and small open stainless steel fermenters.

OAK MATURATION: 100% barrel matured for 14 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); with the balance 3-6 year old barrels.

TECHNICAL NOTES: Alcohol 14.5%
pH 3.49
TA 6.16 g/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 a medium to long term cellaring potential for 8-10 years.

VINTAGE: The 2014 vintage did provide some challenges. After good winter and early spring rains the soil profiles were generally full, but a combination of a windy spring with northern Barossa frosts did dramatically reduce the production for some vineyards. A dry late spring and hot start to summer was brought to a halt on Valentine's day by significant rain and then cooler conditions for the remainder of vintage. Due to the dry, hot January vintage started early with whites on 11th February but with the rain on the 14th reds were delayed until to end of February.

TASTING:

Colour: Vibrant purple-red.

Nose: Attractive ripe red and black fruits complemented by savoury, spicy notes.

Palate: Generous with good intensity of bright, plush blackberry fruit and Christmas cake character. Appealing texture with soft tannin backbone.

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