

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

2019 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

2019 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. 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 & richness.

VINEYARDS

The Shiraz component was 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.

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 matured 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 (45%), Grenache (32%) and Mourvèdre (23%).

WINEMAKERS NOTES

NOSE: Lifted aromatics with vibrant red with underlying notes of cinnamon, woody spice and a hint of smokey oak

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



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.52 • TA: 6.24 g/L

John and Tim Duval