



JOHN DUVAL PLEXUS 2011

- REGION:** Barossa Valley
- VARIETIES:** Shiraz 59%, Grenache 31%, Mourvedre 10%
The Shiraz was sourced from old vineyards in the Marananga, Lyndoch and Ebenezer districts. Grenache from the Krondorf region and Mourvèdre from Krondorf and Lights Pass region.
- WINEMAKING:** Fermentation with submerged cap and small open stainless steel fermenters.
- OAK MATURATION:** 100% barrel matured for 14 months, with just 8% new fine grain French oak hogsheads (300 litre barrels); with the balance 3-6 year old barrels. Some Shiraz finished fermentation in new French oak.
- TECHNICAL NOTES:** Alcohol 14.0%
pH 3.54
TA 5.9g/l
- STYLE:** My aim with Plexus is express the wide spectrum of red fruit flavours from Shiraz, Grenache and Mourvedre and also provide structure with a seamless balance and long finish. The cooler 2011 vintage has added more savoury and spice notes to the usual compote of red fruits. Traditional, low intervention winemaking techniques are employed with Plexus, allowing the wine to be approachable in its youth, but also have medium term cellaring potential for 5-8 years.
- VINTAGE:** The growing season in the Barossa was cooler than average, with delayed bud burst, flowering and varasion. This coupled with above average rainfall in December and March, made for a challenging vintage. Disease risk was reduced with good canopy management, which enabled better light penetration and airflow. Rigorous fruit selection was still required and wine make volumes significantly reduced compared to 2010.
- TASTING:**
Colour: Crimson purple-red.
Nose: Red fruit aromatics with white pepper spice and savoury notes.
Palate: Medium bodied with vibrant red fruits, herb, spice and soft tannin structure.

John Duval

