# JOHN DUVAL WINES

## J O H N   D U V A L   P L E X U S   2 0 1 0

**REGION**: Barossa Valley

**VARIETIES**: Shiraz 52%, Grenache 29%, Mourvedre 19%
The Shiraz was sourced from old vineyards in the Krondorf, Marananga and Ebenezer regions, Grenache from old bush vines in the Stockwell and Krondorf regions and Mourvedre from old bush vines, the oldest over 100 years old in the Light Pass and Krondorf regions.

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

**OAK MATURATION**: 100% barrel maturated for 15 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); 90% 3-6 year old barrels. Some Shiraz finished fermentation in new French oak.

**TECHNICAL NOTES**: Alcohol 14.5%      pH 3.48      TA 6.0g/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. Traditional, low intervention winemaking techniques are employed with Plexus, allowing the wine to be approachable in its youth, but also have great cellaring potential for improvement in the bottle for at least 8-10 years.

**VINTAGE**: After a dry 2009 vintage the Barossa received its best winter rains for 5 years. The 2010 growing season started cool and mild, but in November experienced a week of unseasonal hot weather, resulting in reduced fruit set and yield for some red varieties, particularly Grenache and Mourvedre. A good soaking rain followed the heat, allowing vine canopies to recover. Temperatures through December and January were close to average. Veraison began slightly earlier in January, and with good vine balance, ripening was even and early. 2010 vintage was quite condensed and finished by the end of March.

**TASTING:**
Colour: Deep crimson purple-red.
Nose: Fragrant, with some spice. Complex aromatics, combining red and dark fruits with savoury notes.
Palate: A generous palate mix of black and red fruits. The palate is framed by youthful fine tannins and subtle savoury French oak adds to the structure and complexity.

*John Duval*