



JOHN DUVAL PLEXUS SGM 2017

- REGION:** Barossa (87% Barossa Valley 13% Eden Valley)
- VARIETIES:** Shiraz 51%, Grenache 32%, Mourvèdre 17%
- The Shiraz was sourced from old vineyards in the Krondorf, Ebenezer and Eden Valley. Grenache from the Tanunda and Ebenezer regions and Mourvèdre from the Light Pass region.
- WINEMAKING:** Fermentation with submerged cap and small open stainless-steel fermenters. Grenache saw a small inclusion of whole bunches.
- OAK MATURATION:** 100% barrel matured for 15 months, with just 10% new fine grain French oak hogsheads (300 litre barrels); with the balance in older seasoned hogsheads.
- TECHNICAL NOTES:** Alcohol 14.1%
- pH 3.58
- TA 6.20 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 allowing the wine to be approachable in its youth, but also cellar for 8-10 years.
- VINTAGE:** The 2017 vintage was defined by excellent winter and spring rains. The plentiful rains led to ample canopy coverage and a healthy fruit set. Summer was mild, which in combination with healthy yields resulted in vintage starting some four weeks later than in 2016. Shiraz was first picked in the Light Pass area on 10 March and finished on 20 April in Eden Valley
- TASTING:**
- Colour:** Vibrant garnet-purple
- Nose:** Lifted aromas of red fruits, rose petals and dried herbs enhanced by cinnamon and earth.
- Palate:** Medium bodied showing bright and fleshy layers of raspberry, redcurrant and darker fruit edges. Supple, classy tannins leading to a soft-textured elegant finish.



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