

John Duval,

## `Plexus` Barossa Shiraz/Grenache/Mourvèdre 2020

Barossa Valley, South Australia, Australia



Grape Varieties    **49% Shiraz**  
                              **35% Grenache**  
                              **16% Mourvèdre**

Winemaker	<b>John and Tim Duval</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.39g/L</b>
Acidity	<b>6.5g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>150cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Founded in 2003, John Duval Wines began with a single wine and grew over two decades to become one of the Barossa's most celebrated producers. John Duval is the sixth generation of his family to grow grapes in South Australia, but only the first to transition from grape growing to winemaking. Previously Chief Winemaker at Penfolds where he made some of the most celebrated vintages of 'Grange', John has carved out his own expressive style, which honours the Duval family history by working with growers with exceptional vineyards. These are wines with a sense of place which champion old Barossan vines. In 2016, John Duval Wines welcomed their next generation, as eldest son Tim joined the family wine business to work alongside his father.

### VINEYARDS

The Shiraz grapes were sourced from old vineyards in the Krondorf, and Tanunda subregions of Barossa, while the Grenache grapes were sourced from vineyards located in the Moppa, Greenock, Ebenezer and Tanunda areas. The Mourvèdre was sourced from the Ebenezer and Light Pass regions.

### VINTAGE

Dry conditions for the second year in a row presented some challenges, with yields again well down. Despite the dry conditions, February and March were cooler than average, providing a long and even ripening period. The resulting wines are of very high quality, with great purity and depth of fruit characters.

### VINIFICATION

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 matured in barrel for 15 months, with 15% in new fine grain French oak hogsheads and 85% in older seasoned hogsheads.

### TASTING NOTES

This Shiraz Grenache Mourvèdre blend has lifted vibrant black fruits on the nose with underlying notes of cinnamon, vanilla, and smoke. Generous, velvety layers of red and black fruits abound on the palate, with abundant savoury spice, fine, soft tannins, and bright acidity ensuring a long and pure finish.