



JOHN DUVAL ANNEXUS GRENACHE 2017

REGION: Barossa

VARIETIES: Grenache was sourced from two very old, low yielding vineyards, 90% from an Eden Valley ancestor vineyard over 150 years old and 10% from bush vines in the Northern Barossa Valley.

WINEMAKING: Fermentation occurred in a small open top fermenter incorporating a small number of whole bunches.

OAK MATURATION: 100% barrel matured for 12 months, in older French oak hogsheads (300 litres).

TECHNICAL NOTES: Alcohol 13%
pH 3.61
TA 6.1 g/l

STYLE: The inspiration from the Barossa's best old vine Grenache vineyards created Annexus, an addition to our Plexus blend. It is a small selection from our best old low yielding, Grenache Vineyards.

VINTAGE: The growing season was characterised by plentiful early rains and then record rainfall for September of 162 mm, welcome relief after a few lean years. Summer saw very few extreme heat days, with temperatures being below the long-term average. These conditions produced a later start to vintage, and flavour coming in at lower Baume. This is a vintage of fruit brightness, lovely supporting acidity and softer tannins.

TASTING:

Colour: Vibrant ruby red.

Nose: Savoury herb and spicy fruit aromatics opening to reveal bright red cherry and rose.

Palate: Fine boned in structure, with fresh raspberry and purity of red fruits, schisty minerality finishing with fine dusty tannins.

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