



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2013

- REGION:** Barossa Valley
- VARIETIES:** Marsanne 55%, Roussanne 32%, Viognier 13%
Marsanne was sourced from the Marananga and Seppeltfield region, Roussanne from the Kalimna region and Viognier from Eden Valley.
- WINEMAKING:** Gentle pressings were combined with free run juice and cold settled. Fermentation commenced in stainless steel but some of the Marsanne and Viognier finished fermentation in and was aged in barrel until bottled in early September. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine.
- OAK MATURATION:** 50% aged in fine grain French oak (with only 10% new oak) for 6 months.
- TECHNICAL NOTES:** Alcohol 13.5
pH 3.25
TA 5.7g/l
- STYLE:** My aim with Plexus MRV is to promote a vibrant expression of fruit aromas from the interaction of the three varieties; and on the palate, to build structure and texture, rather than just acid crispness.
- VINTAGE:** The 2013 vintage story was all about the dry 2012 winter and spring leading into a warm to hot summer. In the Barossa this always means low yields and an early start to vintage. Vintage started with a rush on the 12th of February with some early Shiraz but we were picking Roussanne a week later on the 19th, Marsanne on the 22nd of February and the Viognier in the first week of March. Yields were predicatively low but gave us good richness and texture for the MRV blend.
- TASTING:**
Colour: Attractive pale straw
Nose: Aromas of stone fruits, honeysuckle and Asian spice
Palate: Medium bodied with good texture, mouth feel and balanced mineral acidity. Flavours of nectarine, pear, mandarin and Asian spice make this wine good for food pairing; possibilities from seafood to white meat



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