



## JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2014

- REGION:** Barossa Valley
- VARIETIES:** Marsanne 57%, Roussanne 30%, Viognier 13%  
Marsanne was sourced from the Marananga and Seppeltsfield 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 August. 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 12.7  
pH 3.36  
TA 5.8g/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 2014 vintage did provide some challenges. After good winter and early spring rains the soil profiles were generally full, but a combination of a windy spring with northern Barossa frosts did dramatically reduce the production for some vineyards. A dry late spring and hot start to summer was brought to a halt on Valentine's day by significant rain and then cooler conditions for the remainder of vintage. Due to the dry, hot January vintage started early with Roussanne on 11<sup>th</sup> February and Marsanne on the 12<sup>th</sup> but with the rain on the 14<sup>th</sup> reds were delayed until to end of February.
- TASTING:**
- Colour:** Attractive pale straw
- Nose:** Aromas of stone fruits, honeysuckle and dried apricot.
- Palate:** Medium bodied with good texture, dry finish and balanced acidity. Flavours of nectarine, mandarin and pear make for good food pairings with seafood to white meats.



*John Duval*