



JOHN DUVAL PLEXUS MARSANNE VIOGNIER ROUSSANNE 2015

- REGION:** Barossa
- VARIETIES:** Marsanne 71%, Viognier 20% Roussanne 9%
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 late 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 12.5
pH 3.32
TA 5.45g/l
- STYLE:** My aim with Plexus MVR 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 2015 vintage started with a warmer than usual spring followed by early, but even, flowering and fruit-set. Frost, particularly in the Northern Barossa reduced yields however the conditions during fruit ripening were pleasingly mild and dry with rain in mid-January bringing some welcome relief. Picking started early on 6 February for Marsanne, however due the impact of frost we only able to secure a much smaller parcel of Roussanne, which matured slightly later and was picked on 19 February. Viognier was again sourced from the cooler Eden Valley, picked in mid-March.
- TASTING:**
- Colour:** Attractive pale straw
- Nose:** Aromas of stone fruits, dried apricot and subtle Asian spice.
- Palate:** Fresh flavours of nashi-pear and stonefruit, the 2015 is medium bodied with a moreish savoury finish supported by tangy acidity. Fresh and attractive as a young wine, it will develop in texture and richness and make for good food pairings with seafood and white meats.



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