



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2017

REGION:	Barossa
VARIETIES:	Marsanne 45%, Roussanne 45% Viognier 10% Marsanne was sourced from the Marananga 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:	25% of the total blend was aged in fine-grain French oak (with 15% being new puncheons) for a total of 6 months
TECHNICAL NOTES:	Alcohol 12.5 pH 3.32 TA 5.40 g/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 early growing season was characterised by above average rainfall and then record rainfall for September of 162 mm. These conditions were welcomed after a few lean years. Summer saw 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. Marsanne was harvested on 8 March, Roussanne on 15 March followed by Viognier later in the month.
TASTING:	
Colour:	Attractive pale straw
Nose:	Vibrant, lifted aromas of stone fruits, ginger honeysuckle and citrus.
Palate:	Elegant palate showing excellent fruit purity and ample texture. Plexus finishes dry with cleansing acidity singing out to be enjoyed with food. Fresh flavours of citrus, nectarine and mandarin fill the palate and the wine will build texture with careful cellaring over the next 5+ years.

