



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2018

REGION:	Barossa
VARIETIES:	Marsanne 48%, Roussanne 43% Viognier 9% 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 puncheon until bottling 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 3.19 TA 5.40 g/l
STYLE:	Our 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 growing season started off well, with the 2017 winter rainfall about 10% above average, continuing the trend from the cooler 2017 vintage. Spring rainfall was about 20% down on average and conditions in January and February leading up to harvest were warm and dry producing wines of concentration, structure and vibrant varietal character. Marsanne was harvested on 14 th February, Roussanne on 21 st February followed by Viognier in March.
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. Flavours of nectarine, mandarin and spice fill the palate. Will reward cellaring over the next 5+ years.



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