



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2019

REGION: Barossa

VARIETIES: Marsanne 50%, Roussanne 41% 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: 30% of the total blend was aged in fine-grain French oak (with 20% being new puncheons) for a total of 6 months

TECHNICAL NOTES: Alcohol 12.5
pH 3.23
TA 5.45 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.

TASTING:

Colour: Attractive pale straw.

Nose: Vibrant and lifted aromas of stone fruit, ginger, woodsmoke and citrus.

Palate: Elegant palate showing excellent fruit purity. Flavours of nectarine, mandarin and spice fill the palate. Will build texture and reward cellaring over the next 5+ years.

John Duval

