



## JOHN DUVAL WINES PLEXUS MARSANNE ROUSSANNE VIOGNIER 2020

*An intricate or interwoven combination of elements into a coherent structure*

### BACKGROUND

The objective of our Plexus white is to create a textured wine with vibrant expression of fruit aroma on the nose, and a palate of great flavour and structure enhanced by crisp acidity. Partial oak fermentation and maturation along with lees ageing promotes a seamless integration of the varietal components and enhances the textural elements of the blend.

### 2020 VINTAGE:

Dry conditions for the second year in a row presented some challenges, with yields again well down. Despite the dry conditions, February and March were cooler than average, providing a long and even ripening period. The resulting wines are of very high quality, with great purity and depth of fruit characters.

### VINEYARDS

**Marsanne 69%, Roussanne 16% Viognier 15%**

Marsanne was sourced from Marananga, Roussanne from Kalimna and Viognier from Eden Valley. The Roussanne component is less than previous years, the site particularly effected by two years of dry conditions.

### WINEMAKING:

Gentle pressings were combined with free run juice and cold settled. Fermentation commenced in stainless steel but some of the Marsanne finished fermentation in and was aged in puncheon. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling. 50% of the total blend was aged in fine-grain French oak (20% new puncheons) for a total of 6 months

### WINEMAKERS' NOTES:

Nose: Vibrant and lifted aromas of ripe nectarine and peach, ginger flower, citrus and florals.

Palate: Elegant palate of excellent fruit purity. Flavours of peach, nectarine, mandarin with subtle baking spice on the finish. Will build texture and reward cellaring over the next 5+ years.

### TECHNICAL ANALYSIS

Alc: 13.5% pH: 3.22 TA: 5.66 g/l

### CONTACT DETAILS:

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