

J O H N
D U V A L
W I N E S

2022 PLEXUS ROUSSANNE MARSANNE VIOGNIER

BACKGROUND

Our aim with Plexus Roussanne Marsanne Viognier (RMV) 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 2022 vintage was set up beautifully with good soil moisture carrying over from the mild 2021 vintage. A significant October hail event reduced yields in the Marsanne vineyard, but luckily the Roussanne and Viognier escaped any damage. La Nina influenced weather patterns resulted in mild harvest conditions again, allowing for even flavour accumulation and vibrant aromatics and acidity. A standout season.

VINEYARDS

Roussanne 57%, Marsanne 31% Viognier 12%

Roussanne was sourced from the Kalimna sub-region, Marsanne from the Marananga sub-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 early October. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine. 20% of the total blend was aged in fine-grain French oak for a total of 7 months.

WINEMAKERS NOTES

NOSE: Ripe nectarine, peach and pear with hints of ginger spice and quince blossom.

PALATE: Pristine layers of peach, nectarine and pear with hints of mandarin and subtle baking spice.



TECHNICAL ANALYSIS

Alc: 12.5% • pH: 3.12 • TA: 5.5 g/L

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