

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

2023 PLEXUS MARSANNE ROUSSANNE VIOGNIER

BACKGROUND

Our aim with Plexus Roussanne Marsanne Viognier (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 2023 vintage was the third vintage in a row influenced by La Nina weather patterns. Vineyards had excellent soil moisture and produced healthy crops, which combined with the cooler conditions to produce a late start to harvest. Marsanne was picked on 3 March, Roussanne, on 16 March and Viognier on 13 April. A year for even flavour accumulation, vibrant aromatics and acidity.

VINEYARDS

Marsanne 41% Roussanne 34% Viognier 25%

Marsanne was sourced from the Marananga sub-region, Roussanne from the Kalimna sub-region, and Viognier from Eden Valley. Due the cooler season a little more viognier has been included in the blend to help build texture and palate interest.

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 until bottling in 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: Yellow pear, quince blossom and white floral notes on the nose.

PALATE: Pristine layers of yellow and red pear, quince and mandarin.



TECHNICAL ANALYSIS

Alc: 12% • pH: 3.42 • TA: 6.0 g/L

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