

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

2013 PLEXUS MARSANNE ROUSSANNE VIOGNIER

REVIEWS

94 points, James Halliday, Halliday Wine Companion 2016

50% finished fermentation in French Oak (10% new), matured in oak for 6 months, the remainder aged in tank on yeast lees. The abundant texture and structure are remarkable until one remembers John Duval's long career at Penfolds, with responsibility for Grange.

92 points, Ralph Kyte-Powell, The Age Epicure Wine Guide, July 2014

An exotic blend from one of South Australia's most accomplished winemakers. No one variety dominates a rich, dry, complex wine. Musky florals, peach, apricot and ginger aromas meet the nose, there's a whisper of oak and it tastes lush, dry and complete.

91 points, Josh Raynolds, The International Wine Cellar, August 2014

Light yellow. Ripe orchard and pit fruits on the deeply perfumed, spice-tinged nose and in the mouth. Round and fleshy yet lively, with slow-building spiciness and a touch of honeysuckle. The spicy quality repeats strongly on the finish, which leaves notes of peach pit and lemon curd behind. The richest rendition of this bottling to date, but not at all lacking for vivacity.

John and Tim Duval

