

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

2024 PLEXUS MARSANNE ROUSSANNE VIOGNIER

BACKGROUND

Our aim with Plexus White (Marsanne Roussanne Viognier) 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 2024 vintage saw a break in the cooler and wetter La Nina weather patterns producing a drier more classic growing season. Vineyards maintained good soil moisture carry over from 2023 and generally produced healthy crops. Harvest conditions were close to ideal, with only one week of heat in March. Marsanne was picked on 15 February, Roussanne, on 21 February and Viognier on 12 March. A year for even flavour accumulation, beautiful textures and length.

VINEYARDS

Marsanne 53% Roussanne 28% Viognier 19%

Marsanne was sourced from the Marananga sub-region, Roussanne from the Kalimna sub-region, and Viognier from near Mt McKenzie in Eden Valley.

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: Pear, Fuji apple and white floral notes on the nose.

PALATE: Textured layers of yellow pear, Fuji apple, quince and mandarin.



TECHNICAL ANALYSIS

Alc: 12.5% • pH: 3.34 • TA: 6.18 g/L

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