JOHN DUVAL WINES

2025 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 2025 vintage saw a drier and warmer growing season. Many vineyards were characterised by small berries and loose bunches. The growing season was also influenced by a significant frost event in early October. Harvest started very early with Marsanne picked on 31 January, and it was a compressed vintage with all varieties picked by mid- March, one of the earliest finishes on record.

VINEYARDS

Marsanne 38% Roussanne 38% Viognier 24%

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 new puncheon until bottling in October. The remaining Marsanne and Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine. 25% of the total blend was aged in fine-grain French oak for a total of 7 months.

WINEMAKERS NOTES

NOSE: Lifted pear, nectarine and white floral notes on the nose.

PALATE: Textured, juicy layers of yellow pear, ginger, quince and mandarin finishing long and flowing.

TECHNICAL ANALYSIS

Alc: 13% • pH: 3.36 • TA: 5.75 g/L

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