



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2010

REGION: Barossa Valley

VARIETIES: Marsanne 62%, Roussanne 26%, Viognier 12%
Marsanne was sourced from the Marananga region, Roussanne from the Kalimna 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 barrel until bottled in late September. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine.

OAK MATURATION: 50% aged in fine grain French oak (with only 7% new oak) for 7 months

TECHNICAL NOTES: Alcohol 13%
pH 3.22
TA 6.1g/l

STYLE:

My aim with Plexus 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:

After a dry 2009 vintage the Barossa received it's best winter rains for the last 5 years. The 2009/2010 growing season started out cool and mild, but in November experienced a week of unseasonal hot weather. While not affecting Marsanne, Roussanne or Viognier, some red varieties suffered reduced fruit set and yield. A good soaking rain followed the heat allowing vine canopies to recover.

Temperatures through December and January were close to average. Veraison began slightly earlier in January and with good vine balance ripening was even and early. 2010 vintage was quite condensed and finished by the end of March.

TASTING:

Colour: Attractive pale straw with lime tinge.
Nose: Lifted aromas of stone fruits and citrus.
Palate: Medium bodied with texture and mouth feel.
Flavours of mandarin, pear and Asian spice.
Finishes with citrus, mineral acidity.

John Duval

