



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2011

REGION:	Barossa Valley
VARIETIES:	Marsanne 64%, Roussanne 25%, Viognier 11% Marsanne was sourced from the Marananga and Seppeltfield 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 10% new oak) for 6 months.
TECHNICAL NOTES:	Alcohol 12.5 pH 3.30 TA 5.7g/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:	The growing season in the Barossa was cooler than average, with delayed bud burst, flowering and veraison. This coupled with above average rainfall in December and March, made for a challenging vintage. Disease risk was reduced with good canopy management, which enabled better light penetration and airflow. The cooler vintage produced some elegant vibrant whites with good natural acidity.
TASTING:	
Colour:	Attractive pale straw with lime tinge.
Nose:	Fresh lifted aromas of stone fruit, honey suckle and citrus.
Palate:	Medium bodied with texture and mouth feel. Flavours of mandarin, pear, fennel and Asian spice. Finishes with citrus, mineral acidity.



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