



JOHN DUVAL PLEXUS MARSANNE ROUSSANNE VIOGNIER 2012

REGION:	Barossa Valley
VARIETIES:	Marsanne 55%, Roussanne 35%, Viognier 10% 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 early 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 13.5 pH 3.34 TA 5.6g/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:	A warmer Spring and cooler Summer summarised the 2012 vintage conditions. Vine health was very good coming out of spring and this combined with a mild summer and only three rain events over three months during vintage, has resulted in some excellent wines being produced. Yields were generally slightly below average.
TASTING:	
Colour:	Attractive pale straw with lime tinge.
Nose:	Aromas of stone fruits, honeysuckle and citrus.
Palate:	Medium bodied with good richness and mouth feel. Flavours of mandarin, pear, fennel and Asian spice are balance with mineral acidity.

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