

2016 JOHN DUVAL

PLEXUS MRV



WINEMAKER: John Duval
REGION: Barossa, South Australia
VARIETALS: Marsanne (50%), Roussanne (42%), Viognier (8%)
MATURATION: 50% in French oak (10% new) for 6 months
ANALYSIS: 12.5% alc/vol | 5.58 g/L TA | 3.29 pH

VINTAGE: The growing season was characterized by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by one and a half inches of rain in late January early February. The timing of this rain was perfect, particularly for the dry grown vines. Following the rain, the balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions.

WINEMAKING: Marsanne was hand-picked from the Marananga region, Roussanne from the Kalimna region and Viognier from Eden Valley. 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 August. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine.

TASTING NOTES: The 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. Aromas of stone fruits, honeysuckle and dried apricot. The medium bodied is textured with balanced acidity. Flavors of nectarine, mandarin and pear.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com, 91 pts Robert Parker Wine Advocate

ABOUT JOHN DUVAL: John Duval is one of Australia's most highly-regarded winemakers. As Chief Winemaker and custodian of Australia's famous Grange, he was instrumental in establishing Penfolds as one of the world's great wineries. Inspired by the Barossa Valley's old vine vineyards, John established his own label in 2002 and now crafts intense, focused wines that are as distinctive as the region's diverse terroir.

