

2017 JOHN DUVAL PLEXUS MRV



WINEMAKER: John Duval
REGION: Barossa, South Australia
VARIETALS: Marsanne (45%), Roussanne (45%), Viognier (10%)
MATURATION: 40% in French oak (15% new) for 6 months
ANALYSIS: 12.5% alc/vol | 5.40 g/L TA | 3.32 pH

VINTAGE: The 2017 vintage was defined by excellent winter and spring rains. The plentiful rains led to ample canopy coverage and a healthy fruit set. Summer was mild, which in combination with healthy yields resulted in vintage starting some four weeks later than in 2016. Marsanne was harvested on 8 March, Roussanne on 15 March followed by Viognier later in the month.

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, citrus and ginger. The medium bodied is textured with balanced acidity. Flavors of nectarine, mandarin and pear.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com

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.

