

## 2020 JOHN DUVAL WINES PLEXUS MRV

### Review Summary



**93 pts** “A bit of a different take on the White Plexus Blend in 2020 with Marsanne dialed up at the expense of Roussanne. I reckon it is a brilliant move and gives this wine delicious fruit impact and acid line. Wine judges around the country will appreciate its classic mix of line and length.

Pale in color, there is a delicious array of bright, primary fruits; lemon pith, hay, nut kernel and just a touch of apricot announcing viognier’s small part to play. If you are not a Viognier fan there is nothing to fear here with the impact more textural than what can be a pungent aromatic kick. Tangy acidity is the key element on the palate which sits below concentrated citrus and acacia flavors before a lingering, silky finish. A pithy texture and dusting of Middle Eastern spices top off what is a delicious Australian example of the classic Rhone blend.”

Angus Hughson  
The Wine Pilot  
July 2021

**92 pts** “From a super low-yielding vintage, this has a wealth of ripe peach and lemon, as well as peach custard and lemon peel. The palate has a smooth phenolic texture with lemons driving the fleshier, orchard stone fruit. A blend of 69% marsanne, 16% roussanne and 15% viognier.”

Nick Stock  
JamesSuckling.com  
October 2021

**90 pts** “Pale straw-yellow core, lemony in the rim. Honey, brioche and yellow nectarine on the nose. A bright and fruit-driven palate flows with light to medium intensity into a somewhat savoury pastry note in the finish. Acidity and phenolics work in harmony to keep it refreshing and in time you may see it build more weight and richness.”

Stuart Knox  
The Real Review  
March 2021

**89 pts** “69% Marananga marsanne, 16% Kalimna roussanne, 15% Eden Valley viognier (less roussanne than usual due to 2 years of drought). 50% aged in French oak for 6



months. Built on the tension of phenolic structure more than grapefruit acid verve, this warm, low-yielding vintage delivers a style of bite and grip, yet a well-managed texture that never deviates into graininess or hardness. Beurre Bosc pear, custard apple and almost-ripe pawpaw denote a spicy and persistent finish.”

**Tyson Stelzer**  
**Halliday Wine Companion**  
**August 2021**