

John Duval,

`Plexus` Barossa Marsanne/Roussanne/Viognier 2022

Barossa Valley, South Australia, Australia



Grape Varieties **57% Roussanne**
 31% Marsanne
 12% Viognier

Winemaker	John Duval
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.59g/L
Acidity	5.5g/L
Wine pH	3.12
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Founded in 2003, John Duval Wines began with a single wine and grew over two decades to become one of the Barossa's most celebrated producers. John Duval is the sixth generation of his family to grow grapes in South Australia, but only the first to transition from grape growing to winemaking. Previously Chief Winemaker at Penfolds where he made some of the most celebrated vintages of 'Grange', John has carved out his own expressive style, which honours the Duval family history by working with growers with exceptional vineyards. These are wines with a sense of place which champion old Barossan vines. In 2016, John Duval Wines welcomed their next generation, as eldest son Tim joined the family wine business to work alongside his father.

VINEYARDS

The Marsanne is sourced from the warm Marananga region in the Northern Grounds area of Barossa Valley, where soils are predominantly red-yellow brown loams over red clay. The Roussanne was sourced from the Kalimna region and the Viognier from a cooler site in the higher altitude Eden Valley region.

VINTAGE

The 2022 vintage was set up beautifully with good soil moisture carrying over from the mild 2021 vintage. A significant October hail event reduced yields in the Marsanne vineyard, but luckily the Roussanne and Viognier escaped any damage. La Nina influenced weather patterns resulted in mild harvest conditions again, allowing for even flavour accumulation and vibrant aromatics and acidity. A standout season.

VINIFICATION

All varieties were gently pressed, combined with free run juice and cold settled. Fermentation commenced in stainless steel with some of the Marsanne and Viognier completing fermentation and maturation in oak. The remaining Marsanne and the Roussanne was aged on lees in tank until bottling, to enhance the structure and texture of the wine. 20% of the total blend was aged in fine-grain French oak for a total of 7 months, until bottling in early October.

TASTING NOTES

Pale straw in colour, the wine has vibrant notes of ripe nectarine, peach, and pear with hints of ginger spice and quince blossom. The palate is elegant, showing excellent fruit purity and drive, with flavours of white peach, nectarine, pear, and baking spice. Perfect to enjoy now but will build in texture with cellaring.