

MARCHAND & BURCH



BURGUNDIAN EXPERIENCE - AUSTRALIAN FRUIT



2007 MARCHAND & BURCH SHIRAZ

An exhaustive search was carried out in mid 2006 to identify the best possible sites for sourcing only the highest quality Shiraz. One site in the Frankland region of the Great Southern and another in the Wilyabrup region of Margaret River were quickly identified as being the optimal sites for the Marchand and Burch Shiraz.

The small parcels of fruit from each vineyard were hand picked and transported by refrigerated trailer to the Denmark winery. Here the fruit was hand sorted to remove any fruit that showed imperfections, and gently destemmed to open fermenters. Cold soaking for up to seven days was used to extract maximum colour and optimal fruit flavour before fermentation was allowed to spontaneously occur.

A spontaneous or "natural" fermentation regime was utilised as it produces a more complex and integrated wine. The fermentation received a number of varying cap management programs depending upon the period of the ferment and the style of the fruit.

Finally, considerable post fermentation maceration was used to build structure in the wine allowing the wine to extract supple tannins from the grape skins. Natural malolactic fermentation occurred in oak.

Separate parcels of the Shiraz were matured for 20 months in French barriques with approximately 40% comprising the new oak component.

The Shiraz received minimal fining and filtration before being put to bottle on a biodynamically compatible day. The wine was then given eight months bottle maturation before being released.

The hue of this wine is a brooding opaque red/purple hue. The nose lifts with intense fruit notes: blueberries, plums and raspberries with underlying red licorice and soy regional characters. The complexity is enhanced by underlying barrel and natural fermentation savoury characters.

The palate is powerful yet restrained, long and a very even structure. The fruit power is evident on the midpalate which shows richness and berry/plum driven brightness. The licorice, soy and savoury notes add to the complexity and length of the wine which is driven by powerful yet supple tannins through the finish.

This wine will reward the impatient who cannot resist its allure, but will greatly compensate the patient collector who wishes to cellar it for up to six to eight years.



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