

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2008 MARCHAND & BURCH GIBRALTAR ROCK PINOT NOIR



The 2008 Gibraltar Rock Pinot Noir is sourced from a single vineyard in the Porongurup sub-region of the Great Southern in WA. This site has been managed biodynamically and identified as producing Pinot Noir grapes of a quality potential to earn single estate status at Marchand & Burch.

Individual parcels of fruit according to soil types from each vineyard were handpicked and transported by refrigerated trailer to the Denmark winery. The chilled bunches were hand sorted to remove damage, disease and leaf then gently destemmed to open fermenters. Pre-fermentation cold soaking for 3 to 7 days was used to extract maximum colour and optimise fruit flavour.

Spontaneous fermentation was used as this allows the natural yeast to dominate the yeast population making for a more complex base wine. The ferment size was 1 or 4T and all were handplugged and pumped over from 2-4 times per day. This cap management varies according to the individual ferment needs.

Post fermentation skin maceration for up to three weeks was used to build structure in the wine allowing the wine to extract the supple wine tannins from the grape skins.

The separate parcels were matured in French barriques with around a 35% new oak component. Maturation was carried out for 12 months with a spontaneous malolactic fermentation being allowed to occur during this period.

The final blend was carefully put together and received minimal fining and filtration before being put to bottle. The wine was then given eight months bottle maturation before being released.

Wine Notes

The 2008 vintage was a great vintage across all the varieties. The Gibraltar Rock Pinot Noir has benefited from complete ripening in the moderate and benign conditions to produce a wine of great structure and personality.

The hue of this wine is an opaque deep crimson with purple hues showing beautiful intensity. The nose is lifted with black fruit, spice and plum characters with some smoky oak nuances.

The palate has rich glossy black cherries and raspberries with some underlying herbal, mushroom and meaty complexity. The Gibraltar Rock has sweeter fruit than the Mount Barrow and a more masculine tannin structure to match, which give a powerful mouthfilling middle palate. Red fruits continue through the finish with complex smoky oak and forest floor hints, balanced by the clean acid and fine silky tannin.

CONTACT US:

PH: +618 9336 9630

F: +618 99336 9622

E: M&B@MARCHANDBURCHWINES.COM.AU

WWW.MARCHANDBURCHWINES.COM.AU

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