

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2018 MARCHAND & BURCH MOUNT BARROW PINOT NOIR

Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. Winemaker Pascal Marchand and vigneron Jeff Burch have embarked on a partnership to hand-craft Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to the natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. This wine is part of the Marchand & Burch Australian collection.

TASTING NOTES

The aromas of this wine infer depth of flavour, restraint, elegance, balance intricacy and fine quality. Wild strawberry, hedgerow fruit, savoury elements of charry oak and stalks, a high note of rose petal and a wisp of anise, float from the glass. The layering of flavour and texture on the palate is intricate and exciting to explore: deep berry fruits, fine silky tannins, dry minerals, subtle vanilla and smoky oak notes all in the process of integrating. A delightful and deep wine worthy of exploration over the next 5 to 10 years. *Tasted June 2019 - Janice McDonald*

VINTAGE

The vintage of 2018 has delivered exceptional wine. Our challenge has been to reign in the substantive fruit to create wines with style, finesse and authenticity, whilst allowing the free expression of what nature has delivered. The growing season saw a welcome return to favourable weather conditions more typical of the past decade in the south west of Western Australia. A compact vintage which commenced in Mount Barker on 3rd March with Chardonnay for sparkling base and concluded on 20th April with Cabernet Sauvignon from the Abercrombie vineyard. So often the very good vintages seem to lack extraordinary weather events and 2018 was such a year. Good winter rains were followed by a temperate spring, then a moderate to warm summer – a text book progression of seasons for the ideal vintage. With veraison came the native marri blossom and a sigh of relief that the annual joust with the native, resident birds would be a minor battle not a major war. As summer relaxed into autumn, conditions remained fine. Yields were moderate across all varieties and ripeness and flavour development, concurrent. The early quality assessment of the 2018 vintage is excellent. White wines are very pure, focused and concentrated while the reds show that same purity of ripe berry flavours and supple, fine tannins. Yields were moderate across all varieties and ripeness and flavour development, concurrent.

VINEYARD

The Marchand & Burch Pinot Noir is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mount Barker sub-region. Planting commenced in 2005 and is dedicated to growing Pinot Noir and Chardonnay for still and sparkling wine. The unique attributes of this site include an elevation of 380M and a panorama of vineyard aspects from north to south facing. Planted to clones 114 and 115, the E & F blocks sit on a warm south east facing slope, which is protected from the coldest airflows. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure.

VINIFICATION

All batches are handpicked and cooled in vented crates beforehand sorting and destemming to small rectangular open fermenters. Approximately 15 to 20% of whole bunches are included in the fermentation. Gentle pneumatic plunging throughout the fermentation allows for optimum extraction of flavour, colour and tannin. One puncheon per fermenter is run off at 4^o baume to complete the fermentation in new oak. Between dryness and 7 days of maceration each batch is basket pressed to French oak puncheons (500lt) ~ 40% is new. The separate parcels are matured on lees, in the oak for 6 to 9 months before settling in tank. After blending, the wine receives minimal fining and no filtration before bottling.

CELLARING

5 to 10 years.



ANALYSIS

Alcohol 13.5%v.v
Acidity 5.9g/l