

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2012 MARCHAND & BURCH MOUNT BARROW PINOT NOIR

### Vintage

The Great Southern region experienced warm to hot and very dry conditions throughout vintage. With soil moisture very low, the cooler south facing vineyard sites did receive some reprieve off the southern ocean. This relief was limited as the seasonal on-shore streams that deliver coastal drizzle and cooler conditions were weaker than normal. Ripeness was accelerated and the wines produced are full of bright varietal fruit flavours, good acidity and ripe tannins.

### Vineyard

Located on the eastern edge of the Mt Barker sub-region of the Great Southern grape growing region of Western Australia, the Mount Barrow vineyard is dedicated to Pinot Noir and Chardonnay grapes for table and sparkling wine.

The unique attributes of this site include an elevation of 380 M and a panorama of vineyard aspects from east through south to south-west, in orientation.

*The 2012 vintage is a blend of individually vinified parcels from the D and F blocks of the vineyard. Facing east, the D block is densely planted with a vine density of 6,667 vines per hectare and the south-west facing F block has the more conventional vine density of 2,222 vines per hectare. While the D block is planted to the three Dijon clones of 114, 115 and 777, the F block is solely 115.*

*The VSP canopies of both blocks are shoot and green bunch thinned to minimize yields and ensure even ripeness.*

### Vinification

The grapes are handpicked, chilled overnight then hand sorted to remove less than perfect grapes before gentle destemming to small rectangular open fermenters. A pre fermentation cold soaking for 5 days extracts maximum colour and optimizes fruit flavour.

The natural yeast population of the vineyard dominates the fermentation, making for a more complex wine. Gentle hand plunging throughout the fermentation is conducted to manage the cap. Some parcel and pressed early to retain bright fruit notes and others are maintained on skins to soften tannins.

The pressed wine is matured for 10 months in French oak barriques, approximately 45% new.

### Tasting Notes

*The majority of the wine is from the D block and the dominant clone of the blend is 115. Characteristically, D block provides structure to the wine and clone 114 a lighter, perfumed and spicy presence.*

The wine is garnet with a slight purple hue. Rich forest floor aromas of damp earth & mushroom pervade the nose, giving way to sour cherry and spices. The tart strawberry jam fruit and sour cherry characters have a savoury edge, reminiscent of cured meats. Lovely subtle acid structure carries through to a spicy, soft tannin finish. Tasted on 24/2/14 EB

### Cellaring

Whilst pretty and attractive in its youth, the wine will age with grace over the next 5 years

### Technical data

pH 3.5, Acidity 5.4g/L, Alcohol 13.3 %v/v VA: 0.65, Resid Sugar: 0.7g/L



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