

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2013 MARCHAND & BURCH MOUNT BARROW PINOT NOIR



Vintage

The Mount Barker sub-region began the growing season with just adequate soil moisture and catchment fill. Cold and blustery spring weather in November did impact flowering, set and early spring growth. Summer was punctuated with hot spells, which magnified the effects of little spring or summer rain. These hot and very dry conditions accelerated ripeness with sugar accumulation well in advance of flavour in late March. With soil moisture low, the cooling breezes of the southern ocean did offer some relief.

A vigorous and unseasonal deluge of between 25 to 60 mm of rain across the Great Southern in early April combined with cooling autumn temperatures, slowed red maturities and protracted the vintage until late in the month.

With yields below average, the wines produced from the 2013 vintage are full of concentrated fruit flavours, bright acidity and ripe tannins. This vintage will be excellent for Pinot Noir and Chardonnay.

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 380M and a panorama of vineyard aspects from east through south to south-west, in orientation.

The 2013 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 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 parcels are 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 a lovely deep cerise/cherry in colour with strong fruit aromas of plum, strawberry and cherry. Aromatic spices and mocha further season the bouquet. Medium bodied and with plenty of Pinot Noir typicity in fruit flavour, balance, and weight, the palate has a creamy texture, subtle acidity and a fine smooth tannin finish

Cellaring

Showing an attractive complexity and definitive Pinot Noir character in its youth, the wine will age with grace over the next 5 years.

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Alcohol: 13.5%

pH: 3.6

Resid sugar 0.6gpl

VINS FINS DE BOURGOGNE ET D'AUSTRALIE DEL'OUSTI
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