

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2024 MARCHAND & BURCH VILLAGE ROSÉ

WINE NOTES

A translucent pale pink, this delectable blend of Pinot Noir and Grenache presents a plethora of red fruit perfumes, including raspberry, red currant and maraschino cherry. After a swirl, an added layer of complexity reveals itself, in the form of floral notes of rose hip, orange blossom and star jasmine. Flavours of candied apple and ripe peach are balanced by a tart cranberry freshness that unfurls on the palate, delivering a burst of fruit sweetness that is both vibrant and well-rounded. Pomegranate and white pepper notes are followed by the crisp sweetness of pink lady apple, all accented by subtle mineral hints of sea spray and wet stone. Beautifully satisfying and refreshing, this dry rose is balance of fruit and an energetic acidity that adds tension, length and a fine structure.

VINTAGE 2024

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a “mast year”, and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

VINEYARDS

The 2024 Marchand & Burch Rosé is a Pinot Noir blend sourced from premium vineyards in the southwest of Western Australia.

WINEMAKING

Immediate pressing ensues the lightest tinges of pink from the red grapes in this blend. Some batches are held cold on lees and stirred daily for up to 1 week prior to ferment. Beyond this early phase, the wine is largely made in the same way as white wine. The juice ferments in stainless steel and older French oak. Lees are stirred weekly from late in the fermentation until dry. During a short oak maturation, partial malolactic occurs. The wine is then blended, minimally fined and filtered.

CELLARING

Drink now and over the next 2 to 3 years.

TECHNICAL DATA

Alcohol 12.5 % v.v

Acidity 5.8 g/l

Residual sugar 0.76 g/l

pH 3.33



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