

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2019 MARCHAND & BURCH MOUNT BARKER CHARDONNAY

WINE NOTES

Pale straw colour with an exotic and lifted nose of green apple, white lilies, kaffir lime and star fruit. The mouthfeel starts off feeling angular and structured with lots of acid and chalky minerality but then opens up with fruit flavours of nectarine, apricot kernel, lemon sherbet, apple plus a touch of curry leaf. Grown on ancient soils on our Mount Barrow vineyard, in the Mount Barker region the grapes are pressed and free-run juice goes straight into French oak barriques and puncheons (40% new). We encourage natural ferment and age the wine in barrel for 9 months building texture and complexity, with lees adding pleasant phenolics, balanced by high acid and a long finish. Pure yet powerful, this is an intriguing and distinctive cool climate Chardonnay.

VINTAGE 2019

The 2018 growing season ended with a wet winter, followed by a mild spring that opened the 2019 vintage. In Western Australia the summer was atypical, remaining mild throughout. These cooler conditions dictated a later start to the harvest but allowed for a gradual and measured ripening of grapes.

The majority of white varietals were picked over a protracted period from early to late March, in dry conditions. Some fungal disease did proliferate which required an extra degree of care and attention at harvest. These moderate conditions continued through autumn as the reds began to trickle in from mid-April. Rain in mid-April bothered the vines little, yet bird pressure and early autumn control burns remained imminent threats.

For all the trials and tribulations that vintage brought, the quality outcomes from 2019 are good. The whites have retained purity and vibrancy, which is always a signature of the slightly cooler years, and the reds show a concentration of flavour, elegance, definition and supple tannins.

VINEYARDS

The Marchand & Burch Chardonnay is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mt 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 clone 95 and 96, the C block sits on a south east facing slope. Soils are some of the most ancient on the planet and as such are shallow, relatively in fertile and of light structure.

WINEMAKING

All batches are handpicked and cooled in vented crates beforehand sorting and whole bunch pressing to extract only the finest free run juice. The juices ferment naturally in a mix of French oak barriques and puncheons ~ 40% is new. The separate parcels are matured on lees, in barrel for 9 months and may undergo malolactic. After blending, the wine receives minimal fining and no filtration before bottling.

CELLARING

Drink now and over the next 7 to 10 years.



TECHNICAL DATA

Alcohol 13.3 % v.v
Acidity 6.7 g/l
Residual sugar 0.5 g/l
pH 3.24

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