

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH MOUNT BARROW PINOT NOIR

WINE NOTES

The 2023 release continues to build on the legacy of vine plantings from 2005 that are unlocking a very special connection between variety, soil, bedrock and climate in the Mount Barrow vineyard. The growing conditions in 2023 were ideal for flavour and structural development on the vine, and this can be seen in the glass.

The wine has a rich yet still translucent hue, and an engrossing perfume of sweet fruit, strawberry and cherry, rose petal and mild sarsaparilla. Flavour is delivered effortlessly across the palate through a network of fine, lacy tannins; acidity amplifies with pleasing sour undertones which bring complexity to the fruit profile. The interaction of multiple clones provides compelling nuance with no detractor from the unity of the whole.

The grandeur of an ancient geology is beginning to make its voice heard through this respectful, exciting vinous interpretation that will evoke pleasure throughout this decade and the following.

VINTAGE 2023

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

VINEYARDS

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. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure. Planted to clones 114 and 115, the E, F and J blocks sit on a warm south east facing slope, which is protected from the coldest airflows. Specialty Pinot Noir clones that have been imported from Burgundy are showing much promise as they offer significant depth, flavour, and complexity to the wine. As more plantings come into production they are becoming a substantial proportion of the final blend.

WINEMAKING

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 select fermenters. Gentle pneumatic plunging and careful application of air throughout the fermentation allows for optimum extraction of flavour, colour and tannin. Parcels are pressed based on sugar dryness, optimum extraction levels, and flavours. The resulting wine is run down to French oak: 75% barriques (228L) and 25% puncheons (500L) ~ 25% 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 light filtration just prior to bottling.



TECHNICAL DATA

Alcohol 13.5 % v.v
Acidity 5.68 g/l
Residual sugar 0.6 g/l
pH 3.49

CELLARING

Drink now and over the next 5 - 10 years.

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