

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2024 MARCHAND & BURCH VILLAGE PINOT NOIR

### WINE NOTES

In the glass, the wine displays a deep violet hue. Perfumes of black cherry and plum, intertwine with hints of wild strawberries, ripe cranberry, and pomegranate. Subtle wafts of ironstone, thyme, and dried, salted meat contribute to an alluring and savoury aroma. On the palate, super fine tannins carry nuanced flavours of red and black berries, alongside purple plums. Herbal notes emerge, accompanied by blood orange and a touch of fresh earth. The tart, sour cherry pit acidity provides balance, guiding this light-bodied wine to a tingling and bright finish.

### 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 Marchand & Burch Villages 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. Planted to clones 114, 115, 777 as well as some experimental clones, the J and K blocks sit on a south facing exposed slope, at the lowest elevations of the vineyard. These blocks are the youngest plantings of Pinot Noir on the Mount Barrow vineyard. Soils are some of the most ancient on the planet and as such are shallow, relatively fertile and of light structure.

### 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 the fermentation. Gentle pneumatic plunging throughout the fermentation allows for optimum extraction of flavour, colour and tannin. One puncheon per fermenter is run off at 4° baume to complete the fermentation in new oak. Between dryness and 7 days of maceration each batch is basket pressed to French oak puncheons (500lt) ~ 40% 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 no filtration before bottling.

### CELLARING

Drink now or over the next 4 to 6 years.



### ANALYSIS

Alcohol 13.5%v.v

Acidity 5.94 g/l

Residual Sugar 0.4 g/l

pH 3.54

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