

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2025 MARCHAND & BURCH VILLAGE PINOT NOIR

WINE NOTES

Bright light ruby shimmers in the glass. An instantly alluring nose of rose petal and cranberry opens to reveal ripe strawberry and brambly wild fruits, with a subtle and enticing whisper of whole-bunch stalks lending a pleasingly herbal lift. The entry is lithe and juicy, with delicate, fine-grained tannins that frame rather than dominate the fruit. Sweet red berries carry effortlessly across the mid-palate, balanced by a refreshing cool-climate acidity that keeps everything lively and precise. Seamlessly composed and utterly moreish, this is a wine of genuine finesse and beautiful harmony.

VINTAGE 2025

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

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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