

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2019 MARCHAND & BURCH GREAT SOUTHERN SHIRAZ

Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. In 2007, winemaker Pascal Marchand and vigneron Jeff Burch embarked on a partnership to hand-craft, Shiraz, Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to the natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. Great Southern Shiraz is part of the Marchand & Burch Australian collection.

WINE NOTES

Garnet in colour. The palate has dark plum, cherry, coffee ground flavours, nutmeg and soft spice and distinctive gravel characteristics from ancient lateritic soils. This is a powerful and full bodied wine, shaped by 18 months maturation in a range of French oak barrels, adding flavour and texture. Evocative yet poised in structure; this is a dark and opulent expression of Great Southern Shiraz.

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 wine was blended from a selection of the best batches of Shiraz grown on our vineyards in Frankland River and Mount Barker. Soils in this area are lateritic gravels over sandy, clay loam.

WINEMAKING

Small parcels were hand-picked and all batches were sorted to remove matter other than grapes, before fermentation.

Fermentation occurred in open vat and closed stainless steel fermenters. Select parcels of wine were run to barrel between 2° & 3° Baume to capture new barrel characters from the final degrees of fermentation. The remaining blocks were pressed at dryness to retain fruit vibrancy.

Each batch was matured separately in order to build a wine history over time. The wine was matured for a minimum of 18 months in new and older, French oak barriques, hogsheads and puncheons. After a light fining and filtration, the wine was bottled.

CELLARING

Drink now and over the next 5 to 10 years.



TECHNICAL DATA

Alcohol 14.5 % v.v
Acidity 5.88 g/l
Residual sugar 0.7 g/l
pH 3.57

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