

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2023 MARCHAND & BURCH MOUNT BARKER CHARDONNAY

### WINE NOTES

Focused and precise this wine exudes the elegance and class that goes hand in hand with cool climate Chardonnay. Pale lemon in the glass, with a beguiling bouquet of honeysuckle, white peach, nectarine and apple tarte Tatin. Further notes of ginger tea and miel wax are seductively threaded with wet river stone and sea spray aromas.

The satin mouthfeel is a triumph of power and grace, presenting lemon custard, mandarin and a subtle panna cotta creaminess that flows effortlessly over the tongue. Idyllic textures mesh with oyster shell acidity and vanillin oak, resulting in an expansive palate that lingers with tantalizing vibrancy. Will blossom and unfurl if able to linger in the bottle, rewarding patience over the next 10 years.

### 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 Chardonnay is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mount Barker subregion. 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. The French clones of 95, 96, 277 and 76 predominate the site with smaller portions of Gin Gin and the American clones. Soils are some of the most ancient on the planet and as such are shallow, relatively in fertile and of light structure.

### WINEMAKING

Each batch is handpicked around 12 degrees Baumé. The individual parcels of grapes are cooled, hand sorted then whole bunch pressed to separate the finest free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak: 40% new, 30% 1 year, 30% older.

The oak is composed of barriques, hogsheads and puncheons. Fermentation temperature is between 18C to 22C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel and tank for 10 months and a portion of each batch undergoes malolactic conversion. The wine was blended to tank and received minimal fining and filtration prior to bottling.

### CELLARING

Drink now and over the next 7 to 10 years.



### TECHNICAL DATA

Alcohol 12.5 % v.v  
Acidity 7.2 g/l  
Residual sugar 1.2 g/l  
pH 3.0

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