

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH VILLAGE PINOT NOIR

WINE NOTES

Light ruby reflections shine in the glass. Highly aromatic, presenting perfumes of ripe strawberry, black cherry and satsuma plum. Red florals are underpinned by a whisper of charred oak, earthy undertones and clove. The palate is framed by cranberries and sour cherries with a moreish acidity that gives way to fine, upfront tannins. Red currant notes are present with further flavours of raspberry coulis, Chinese spice and a hint of biltong. A wine of elegance and poise, distinctly displaying cool climate clarity and balance.

VINTAGE 2023

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

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.

WINEMAKING

All batches are handpicked and cooled in vented crates beforehand sorting and destemming to small rectangular open fermenters. Approximately 10% 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: 50% barriques (228L) and 50% 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.

CELLARING

Drinking now and over the next 2 to 3 years.



ANALYSIS

Alcohol 13.5%v.v

Acidity 5.5 g/l

Residual Sugar 0.5 g/l

pH 3.46

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