

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH VILLAGE CHARDONNAY

WINE NOTES

Quintessentially cool climate, this Chardonnay from Great Southern displays garden bloom perfumes of orange blossom and gardenia. A lively waft of green pineapple is followed by tangy notes of lime skin, grapefruit pith and curry leaf. These lifted and complex aromas fuse with further notes of pine nut and slate to create an intriguing, piquant bouquet. Baskets of citrus flavours, such as lemon zest, cumquat and finger lime unfurl on the palate, initiating an instant mouth-watering sensation. Golden Kiwi and green plum bolster the mid palate and meld with secondary notes of vanilla bean, shortbread, and fresh nougat to form an alluring, rich core that leads to a fine, chalky finish.

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 Villages Chardonnay is sourced from our Mount Barrow vineyard in the Mount Barker subregion of Great Southern. Located on the eastern or Porongurup boundary, this vineyard 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. Across the many Chardonnay blocks on Mount Barrow, a variety of clones have been planted. The French clones of 95, 96, 277 and 76 predominate the site with smaller portions of Gin Gin and the American clones. The vine density on this site is 2,222 vines per hectare and the canopy a single cordon with vertical positioning of shoots.

WINEMAKING

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: 33% new, 33% 1 year, 33% older.

The oak is composed of barriques and puncheons, promoting subtle oak aromatics and texture but without aggressive oak on the palate. Wild fermentation is conducted at temperatures between 20C to 26C 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 2 to 3 years.



TECHNICAL DATA

Alcohol 12.5 % v.v
Acidity 6.9 g/l
Residual sugar 1.0 g/l
pH 3.10

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