

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2024 MARCHAND & BURCH MOUNT BARROW CHARDONNAY

### WINE NOTES

A delicate perfume of citrus blossom, jasmine and vanilla pod greets the nose, opening into lifted aromas of Meyer lemon, white peach and ripe nectarine. Hints of crushed gravel and struck match add savoury intrigue and complexity. The palate is finely layered and textural, driven by fresh citrus acidity that leans toward white grapefruit and zesty lemon. Subtle undertones of green pear unfold alongside hints of fig, macadamia and creamy nougat. Persistent and linear, the finish is long and refined, shaped by a fine chalky tannin that lingers with elegance

### VINTAGE 2024

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a “mast year”, and there was little to no grape loss due to the native silvereve birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

### VINEYARDS

The Marchand & Burch Chardonnay is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mt 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. 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 13 % v.v  
Acidity 7.21 g/l  
Residual sugar 1.33 g/l  
pH 3.18

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