

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2025 MARCHAND & BURCH VILLAGE ROSÉ

### WINE NOTES

A luminous pink with just a hint of electricity. The nose is gently expressive, unfolding from an initial delicacy into evocative aromas of strawberry coulis, raspberry, musk, vanilla cream and yellow-fleshed peach. On the palate, a supple wave of soft red berries, hints of orchard fruit and tangerine glide across a silky mid-palate. A savoury undercurrent and a fine, chalky saline texture lend depth and drive, bringing clarity and structure to the wine's balanced richness. The finish is clean, dry and long, with a subtle interplay of sweet and savoury elements. This is an intricate and elegant wine, layered with quiet complexities to discover and enjoy.

### VINTAGE 2025

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

### VINEYARDS

The 2025 Marchand & Burch Rosé is a blend of Shiraz, Pinot Noir and Grenache sourced from premium vineyards in the southwest of Western Australia.

### WINEMAKING

Immediate pressing ensues the lightest tinges of pink from the red grapes in this blend. Some batches are held cold on lees and stirred daily for up to 1 week prior to ferment. Beyond this early phase, the wine is largely made in the same way as white wine. The juice ferments in stainless steel and older French oak. Lees are stirred weekly from late in the fermentation until dry. During a short oak maturation, partial malolactic occurs. The wine is then blended, minimally fined and filtered.

### CELLARING

Drink now and over the next 2 to 3 years.

### TECHNICAL DATA

Alcohol 12.5 % v.v  
Acidity 6.32 g/l  
Residual sugar 0.55 g/l  
pH 3.20



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