

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2014 MARCHAND & BURCH CHARDONNAY

### Vintage

The 2014 growing season in the south west of Western Australia was fantastic for the making of great wine. The Porongurup sub region experienced warm to hot conditions throughout the vintage period. Hot spells in March intensified the effect of little spring and summer rain. Soil moisture remained low and only the cooler south facing vineyard sites received some reprieve off the Southern Ocean. This relief was limited as the seasonal onshore streams that deliver cooler conditions across the region, were weak and intermittent. These warm and dry conditions ensured ripeness was achieved early in all varieties.

With yields around average, the wines produced from the 2014 vintage are full of concentrated fruit flavours, bright acidity and ripe tannins. This vintage will be excellent for Chardonnay and Pinot Noir.

### Vineyards

The 2014 Marchand & Burch Chardonnay is sourced from one of the oldest vineyard plantings in the Porongurup sub-region of the Great Southern. This region takes its name from the ancient, granitic bolder-like landform that rises from the surrounding landscape. The vineyard sits at an elevation of 226m on the cool south east shoulder of this volcanic outcrop, in soils formed by the weathering of the softer rocks, surrounding the range. Planted to the *gin gin* clone of Chardonnay, yields are typically low and berry size irregular.

### Fruit and Juice Handling

Each batch is handpicked at a ripeness of 12<sup>o</sup> to 12.5<sup>o</sup> Be. The individual parcels of grapes are cooled, hand sorted and then whole bunch pressed to extract only the finest free run juice.

### Fermentation & Maturation

After minimal settling, the juices are allowed to ferment naturally in French oak, of which 40% is new. Fermentation temperature is between 18°C to 22°C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel for 10 months. A portion of each wine undergoes the malolactic conversion during this period.

### Finishing

The wine was blended to tank and received minimal fining and filtration prior to bottling in February 2015.

### Wine Notes

The bouquet of stones, pear essence, delicate honeysuckle, lemon curd and crème brulee is restrained yet bountiful. The palate is silky, textural even gentle with just a touch of oak tautness. Flavours of stone fruit and yellow citrus give a building richness to the palate and the fine mineral notes impart a savoury edge. The finish of the wine is fine, long and mineral

*Date tasted: 2<sup>nd</sup> April 2015*

### Cellaring

A wine of fine structure, silky elegance and restrained purity and power of fruit  
Drink for the next 6 to 8 years.

Technical data Harvest dates 26<sup>th</sup> and 27<sup>nd</sup> February 2014.

pH 3.27 Acidity 7.6 g/l Alcohol 13% v/v Residual sugar 0.8g/l



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