

# MARCHAND& BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY



# 2014 MARCHAND & BURCH 'VILLAGES' CHARDONNAY

Vintage

Porongurup and Mount Barker

The Great Southern sub regions began the growing season with just adequate soil moisture and scant catchment fill. Predictably unpredictable spring weather in November did impact flowering, set and early spring growth on exposed sites. Summer was hot but uniformly so with some late on shore drizzle which brought the vintage to a rapid close in early April.

With yields below average, the wines produced from the 2014 vintage have fine fruit flavours, good acidity and supple ripe tannins. The highlights of the vintage are Chardonnay, Riesling and Pinot Noir,

## Fruit and Juice Handling

Each batch is handpicked at a ripeness of 12° to 12.5° Be. The individual parcels of grapes are cooled in vented crates, hand sorted then whole bunch pressed to extract only the fine free run juice.

#### Fermentation & Maturation

After minimal settling, the juices are allowed to ferment naturally in stainless steel and older French oak. Fermentation temperatures reach 22 °C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels in tank and barrel are matured on lees for 9 months and stirred occasionally during that period.

A portion of each wine undergoes malolactic fermentation.

#### **Finishing**

The wine was blended to tank and received minimal fining and filtration prior to bottling in November 2014.

#### Wine Notes

A subtle bouquet of white field flowers, meringue and citrus zest. The flavours and textures of finely ground nutmeal and lemon curd, give weight to the palate whilst a fine stony acidity adds length and crispness.

### Cellaring

A wine of fine structure and gentle fruit, the 2014 Marchand & Burch Villages Chardonnay will evolve over the next 4 years.

#### Technical data

Harvest dates 20th and 22nd February 2014.

pH 3.3 Acidity 7.0 g.lt Alcohol 13% v/v Residual sugar 1.0 g.lt



CONTACT US:
Ph: +618 9336 9630
F: +618 9336 9622
E: m&b@marchandburchwines.com.au
www.marchandburchwines.com.au