

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2014 MARCHAND & BURCH MOUNT BARROW PINOT NOIR



Vintage

The 2014 growing season in the south west of Western Australia was favourable for the production of great wine. The Mount Barker region experienced warm to hot conditions throughout the entire 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 weaker than normal.

The warm and dry conditions ensured ripeness was achieved early in all varieties.

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

Vineyard

Located on the eastern edge of the Mt Barker sub-region of the Great Southern grape growing region of Western Australia, the Mount Barrow vineyard is dedicated to Pinot Noir and Chardonnay grapes for the making of table and sparkling wine.

The unique attributes of this site include an elevation of 380M and a panorama of vineyard aspects from east through south to south-west, in orientation.

The 2014 vintage is a blend of individually vinified parcels from the D and F blocks of the Mount Barrow vineyard. Facing east, the D block is densely planted with a vine density of 6,667 vines per hectare and the south-west facing F block has the more conventional vine density of 2,222 vines per hectare.

While the D block is planted to the three Dijon clones of 114, 115 and 777, the F block is solely 115.

The VSP canopies of both blocks are shoot and green bunch thinned to ensure even ripeness.

Vinification

The grapes are handpicked, chilled overnight then hand sorted to remove less than perfect grapes before gentle destemming to small rectangular open fermenters. A pre fermentation cold soaking for 5 days extracts maximum colour and optimizes fruit flavour.

A small percentage of whole bunches are added to the fermenting must to provide structure in the wine

The natural yeast population of the vineyard dominates the fermentation, making for a more complex wine. Gentle hand plunging throughout the fermentation is conducted to manage the cap. Some parcels are pressed early to retain bright fruit notes and others are maintained on skins to soften tannins.

The pressed wine is matured for 10 months in French oak barriques, approximately 45% new.

Tasting Notes

A lovely deep cherry colour that pours with a purplish/blue hue. Powerful Pinot aromas of poached berries, aromatic spices, sweet herbs, earth and cocoa fill the nose. The rich, silky and soft fruit on the palate is textured with an attractive combination of grippy stalks, and subtle oak tannins which provide length and structure to the wine .

Cellaring

A textural, complex and definitive Pinot Noir with an exciting ethereal note that makes for a very enticing young wine that will age with grace over the next 5 years.

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Alcohol: 13.5%
pH: 3.54
Acidity 6.11

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