

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2015 MARCHAND & BURCH 'VILLAGES' CHARDONNAY



Vintage

Mount Barker

The first signs of the approaching vintage began with budburst in the early spring of 2014 as the vines shrugged off their winter dormancy. During this formative period of growth, the weather conditions began to shape the vintage to come.

In the temperate climes of the south west of Western Australia, the preceding winter provided adequate rainfall for sustained vine growth. As the earth gradually faced more to the sun and spring uncoiled its impulsive nature, a warm, dry summer set the stage for a promising outcome. When veraison began, in late January, the native marri blossom was fortunately abundant in the Great Southern which sated the hungry silvereyes. The middle autumn period, so often spotted with potential cyclonic fallout did produce intermittent and lingering rain from mid to late March, which slowed the red harvest and cooled the season.

In summary, the 2015 vintage is a mix bag from the Great Southern. The early varieties of Chardonnay, Sauvignon Blanc, Pinot Noir and some Shiraz have produced excellent wine.

Fruit and Juice Handling

Each batch is handpicked at a ripeness of 12^o to 12.5^o 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^o 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 combined in tank and received minimal fining and filtration prior to bottling in November 2015.

Wine Notes

Delicate and gentle notes of cooler climate fruits fill the nose; wet stones, chalk, fine citrus zest and orange blossom. The palate is lissom and has a mineral water like weight as citrus fruits mingle with toasted nutmeal and caramel. A fine and soft acidity retains levity and gives length and crispness to finish the wine. *Tasted December 2015*

Cellaring

A wine of fine structure and gentle fruit, the 2015 Marchand & Burch Villages Chardonnay will evolve over the next 4 years.

Technical data

Harvest dates 14th and 16nd February 2014.

pH 3.24 Acidity 7.2 g.lt Alcohol 13% v/v Residual sugar 0.7 g.lt

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