

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2015 MARCHAND & BURCH MOUNT BARROW PINOT NOIR



### Vintage

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 cooler continental climes of Mount Barker, 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 abundant throughout the region. 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 Mount Barker. Early varieties such as Pinot Noir have produced excellent wine.

### Vineyard

Located on the eastern edge of the Mt Barker sub-region, 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, a panorama of vineyard aspects from east through south to south-west, and ancient soils.

The 2015 vintage is a blend of individually vinified parcels from the F block of the Mount Barrow vineyard. West facing, this block has a vine density of 2,222 vines per hectare and is planted with clone 115. The VSP canopy is shoot and green bunch thinned to ensure even ripeness at harvest.

### Vinification

In an endeavour to craft an exceptional wine, many winemaking techniques are employed in the making of this wine.

All grapes are hand-picked, chilled overnight prior to destemming and hand sorting. A portion of whole bunch is incorporated before fermentation to build structure in the wine. The natural yeast population of the vineyard dominates the fermentation and gentle hand plunging throughout the fermentation is conducted to manage the cap. Some parcels are pressed early to retain bright fruit notes while others are maintained on skins to soften tannins.

Each parcel is basket pressed, then allowed to settle before decanting to French oak.

Oak maturation combines barriques, hogsheads and puncheons of which 45% are new. The malolactic is initiated and completed in oak where the wine remains for a further 8 months. The wine was blended, fined with fresh egg white, filtered then bottled in November 2015.

### Tasting Notes

A deep cherry in colour with classic Pinot aromas of poached berries, aromatic spices, sweet herbs, earth and cocoa. The rich soft fruits of the palate are textured with an attractive combination of grippy stalk, silky fruit and sweet oak tannins which provide length and structure to the wine.

### Cellaring

A definitive Pinot Noir with a fine balance, great length of flavour and structural elegance. While full of enticing flavours when young, the underlying structural capacity of the wine will allow it to age with grace over the next 5 years.

Alcohol: 13.6%  
pH: 3.58  
Acidity 5.5

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