

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2015 MARCHAND & BURCH PORONGURUP CHARDONNAY

### 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 temperate climates 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 abundant in the Great Southern. Another battle to be fought as netting becomes an annual necessity to protect the valuable crop. 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

### Vineyards

The 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 November 2015.

### Wine Notes

Powered by essency notes of dried pears, nectarine flesh, citrus and honeysuckle, so typical of the gin gin clone. The palate is silky, rich, textural and restrained by just a touch of oak tension. Flavours of stone fruits, figs and citrus provide vibrance, while nutmeal and caramel give a building richness to the palate which is then finished with a fine mineral acidity and savoury edge.

*Tasted December 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 17th and 18th February 2015.

pH 3.22 Acidity 6.9 g/lit Alcohol 13% v/v Residual sugar 0.8g/lit



### CONTACT US:

PH: +618 9336 9600

F: +618 9336 9622

E: [HPW@HPW.COM.AU](mailto:HPW@HPW.COM.AU)

[WWW.BURCHFAMILYWINES.COM.AU](http://WWW.BURCHFAMILYWINES.COM.AU)

VINS FINS DE BOURGOGNE ET D'AUSTRALIE DE L'OUIS  
FINE WINES WESTERN AUSTRALIA AND BURGUNDY