

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2011 MARCHAND & BURCH CHARDONNAY

### Vintage

A warm and dry spring was followed by a summer punctuated with perfectly timed rain events yet otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting white wines show an abundant and bold array of varietal expressions which are layered and pure.

### Vineyard

The Marchand & Burch Chardonnay is sourced from two of the oldest vineyard plantings in the Porongurup sub-region of the Great Southern. This region takes in name form the ancient, granitic bolder-like landform that rises from the surrounding landscape. Each vineyard sits high on opposing shoulders of this volcanic outcrop, in soils formed by the weathering of the softer rocks surrounding the range.

The warm north facing site, at an elevation of 333 m was harvested on 5th March, while the cooler south facing site at 226M was picked 10 days later on 15th March. Both vineyards are planted to the Gin Gin clone of Chardonnay and as such yields are typically low and berry size irregular.

### Fruit and Juice Handling

Each batch is handpicked within the Baume range of 12° to 12.5°. The individual parcels of grapes are cooled overnight in vented crates, hand sorted then whole bunch pressed to extract only the free run juice.

### Fermentation and Maturation

After minimal settling, the juices are allowed to ferment naturally in French oak, of which 40 % is new. Fermentation temperature is controlled 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 11 months. A portion of each wine undergoes malolactic fermentation during this period.

### Finishing

The wine was blended to tank and received minimal fining and filtration prior to bottling in February 2012.

### Wine Notes

Brilliant in appearance and pale straw in colour with lemon/lime hues. The bouquet is an enticing mix of white field flowers, grapefruit, pear essence and brioche. Enriched with layers of nutmeal, the palate's fine, creamy texture is supported by toasted vanillin oak. The bright lemon acidity adds a degree of restraint and length to finish the wine.

### Cellaring

A wine of great flavours, complexity and style, the 2011 Marchand & Burch Chardonnay will age gracefully over the next 6 to 8 years

Alcohol:	13%
pH:	3.3
TA:	7.6g/L



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