



*The MARSCHALL is a Barossa Valley Shiraz, named as a tribute to the legendary Barossa Valley Vignerons who pioneered the planting of the old treasured vineyards, which the Barossa enjoys today. David Marschall was a man of many talents and in conjunction with growing exceptional fruit was a revered martial artist, actor and demolition expert. His legacy lives on through his vineyards within the Tanunda and Ebenezer districts, which make up the backbone of this wine.*

## **2015 MARSCHALL Barossa Valley Shiraz**

### **Wine Description**

Dark inky in colour this wine bursts out of the glass with ripe berry compote, underpinned by lifted violets and subtle dried herb aromas. The palate is modern, fresh and lively displaying a rich mid-palate complexity. From an outstanding Barossa vintage, the wine is approachable now but will mature well for many more years.

### **Winemaking**

The basis of this wine comes from the Marschall Family vineyards, located in the Tanunda and Ebenezer districts of the Barossa Valley. The Tanunda vineyard grown on a sandy soil profile typically provides a focused aromatic lift while the rich iron clad soils of Ebenezer add a dense fruit core and structure to the final wine.

A variety of fermentation techniques were utilized, but all involved extended skin contact ranging from 15 to 25 days. A cold soak period of up 7 days occurred before a natural warming to start the fermentation. Upon completion the ferments were pressed to a mix of new and seasoned oak hogsheads, for malolactic fermentation and maturation. Matured in barrel with minimal intervention for 18 months, then naturally clarified, and bottled with minimal filtration.

### **Vineyard | Region**

Shiraz 25 year-old vines | Tanunda sub-region, Barossa Valley  
Shiraz 80 year-old vines | Ebenezer sub-region, Barossa Valley  
Shiraz 20 year-old vines | Ebenezer sub-region, Barossa Valley

### **Harvest Date**

17<sup>th</sup> February 2015  
25<sup>th</sup> February 2015

### **Yield**

Shiraz 1.25 - 2.25 t/acre

### **Wine Details**

Alcohol: 14.5%	Shiraz 100%
pH: 3.75	Residual Sugar: 0.52g/L
Total Acidity: 6.0 g/l	Production: 1,000 doz

### **Cellaring Potential**

Optimum year 2024