



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.

2016 MARSCHALL Barossa Valley Shiraz

Wine Description

Deep Garnet in colour this wine bounces out of the glass with ripe red and blueberry compote aromas, underpinned by dark chocolate and spiced clove complexities. The palate is modern, fresh, juicy and alive. From an outstanding Barossa vintage, the wine is approachable now but will mature well for many more years.

Winemaking

The wine predominately 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 without filtration.

Vineyard | Region

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

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

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

Harvest Date

22nd February 2016

29th February 2016

18th March 2016

Yield

Shiraz 1.25 - 2.25 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.70

Total Acidity: 6.1 g/l

Shiraz 100%

Residual Sugar: nil

Production: 2,000 doz

Cellaring Potential

Optimum year 2025