



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.

2017 MARSCHALL Barossa Valley Shiraz

Wine Description

Garnet in colour this modern Barossa wine bounces out of the glass with ripe blueberry and red licorice aromas. The palate is fresh, juicy and alive with dark berried fruits, finishing with a textured savoury edge. Delicious drinking now but will mature well for the medium term.

Winemaking

The Marschall Family vineyards are located in the Tanunda and Ebenezer districts of the Barossa Valley. The Tanunda vineyard is grown on sandy soils which typically produce aromatic styled Shiraz, while the rich iron clad soils of Ebenezer produce a more dense fruit core and structured styled 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 to 6 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 malolatic fermentation and maturation. Matured in barrel with minimal intervention for 15 months, then naturally clarified, and bottled without filtration.

Vineyard | Region

Shiraz 25 year-old vines | Tanunda sub-region, Barossa Valley
Shiraz 60 year-old vines | Ebenezer sub-region, Barossa Valley
Shiraz 25 year-old vines | Seppeltsfield sub-region, Barossa Valley
Shiraz 12 year-old vines | Light Pass sub-region. Barossa Valley

Harvest Date

17th March 2017
27th March 2017
22nd March 2017
3rd April 2017

Yield

Shiraz 2.0 - 2.5 t/acre

Wine Details

Alcohol: 14.5%	Shiraz 100%
pH: 3.70	Residual Sugar: nil
Total Acidity: 6.0 g/l	Production: 3,000 doz

Cellaring Potential

Optimum year 2025