



The MARSCHALL is a Shiraz made in a classic Barossan style. Named as a tribute to the legendary Barossa 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.

2013 MARSCHALL Barossa Shiraz

Wine Description

Deep crimson in colour this wine displays aromas of plum and wild berry together with hints of dried herb and black pepper. The palate displays layers of rich red fruit characters together with complex black pepper and anise nuances. Silky tannins persist the length of the full bodied and balanced palate.

Winemaking

This wine is a blend of Shiraz parcels from various blocks from 3 Marschall vineyards in the Tanunda and Ebenezer districts. The Tanunda vineyard provides intense aromatic lift while the Ebenezer vineyards provide a denser fruit core and richness. Blending together provides layers of flavours, together with intriguing complexity, great structure and length of palate.

A variety of fermentation techniques were utilised but all involved extended skin contact and daily plunging to gently extract the tannin required for building wine structure. The ferments were pressed to a mix of new and seasoned oak hogsheads, both French and American, for maturation. Matured in barrel for 18 months, then naturally clarified, lightly fined 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

Shiraz 18th – 22nd February 2013,

Yield

Shiraz 1.25 - 2.25 t/acre

Wine Details

Alcohol: 14.5%	Shiraz 100%
pH: 3.65	Residual Sugar: 0.3 g/L
Total Acidity: 6.3 g/l	Production: 375 doz

Cellaring Potential

Optimum year 2020