



*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.*

## **2018 MARSCHALL Barossa Valley Shiraz**

### **Wine Description**

Deep garnet in colour, displaying a mixed array of wildberry and red licorice aromas. The palate is fresh and vibrant, juicy and rounded. A very modern styled Barossa Shiraz, which is delicious drinking now that 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 14 to 22 days. A cold soak period of up to 5 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 14 months, then naturally clarified, and bottled without filtration.

### **Vineyard | Region**

Shiraz 26 year-old vines | Tanunda sub-region, Barossa Valley  
Shiraz 30 year-old vines | Moppa sub-region, Barossa Valley  
Shiraz 61 year-old vines | Ebenezer sub-region, Barossa Valley  
Shiraz 26 year-old vines | Seppeltsfield sub-region, Barossa Valley

### **Harvest Date**

8<sup>th</sup> March 2018  
19<sup>th</sup> March 2018  
22<sup>nd</sup> March 2018  
7<sup>th</sup> April 2018

### **Yield**

Shiraz 2.0 - 2.25 t/acre

### **Wine Details**

Alcohol: 14.5%	Shiraz 100%
pH: 3.70	Residual Sugar: nil
Total Acidity: 6.3 g/l	Production: 3,500 doz

### **Cellaring Potential**

Optimum year 2026