



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.

## 2019 MARSCHALL Barossa Valley Shiraz

### Wine Description

Deep garnet in colour, an alluring mix of blackberry, red licorice and spiced plum aromas. The palate is fresh and vibrant, rounded and fleshy. A modern styled Barossa Valley 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 utilised, but all involved extended skin contact ranging from 15 to 20 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 20 year-old vines | Gomersal sub-region, Barossa Valley  
Shiraz 27 year-old vines | Seppeltsfield sub-region, Barossa Valley  
Shiraz 27 year-old vines | Tanunda sub-region, Barossa Valley  
Shiraz 31 year-old vines | Moppa sub-region, Barossa Valley  
Shiraz 60+ year-old vines | Ebenezer sub-region, Barossa Valley

### Harvest Date

26<sup>th</sup>-28<sup>th</sup> Febraury 2019  
27<sup>th</sup> Febraury 2019  
2<sup>nd</sup> March 2019  
3<sup>rd</sup> March 2019  
8<sup>th</sup> March 2019

### Yield

Shiraz 2.0 - 2.25 t/acre

### Wine Details

Alcohol: 14.5%  
pH: 3.70  
Total Acidity: 6.3 g/l  
Residual Sugar: nil  
Production: 3,300 doz

### Cellaring Potential

Optimum year 2027