



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.

2020 MARSCHALL Barossa Valley Shiraz

Wine Description

Dense garnet in colour, with an attractive mix of blackberry, spiced plum and flickerings of star-of-anise aromas. The palate is rich, concentrated and fleshy in flavours with a fresh and vibrant finish. A modern styled Barossa Valley Shiraz, delicious drinking upon release but will mature very 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 style.

A wide range of fermentation techniques were utilised, but all involved extended skin contact ranging from 20 to 25 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 12 months, then naturally clarified, and bottled without filtration.

Vineyard | Region

Shiraz 20 year-old vines | Ebenezer sub-region, Barossa Valley
Shiraz 27 year-old vines | Tanunda sub-region, Barossa Valley
Shiraz 22 year-old vines | Gomersal sub-region, Barossa Valley
Shiraz 22 year-old vines | Light Pass sub-region, Barossa Valley
Shiraz 31 year-old vines | Moppa sub-region, Barossa Valley
Shiraz 31 year-old vines | Menglers Hill sub-region, Barossa Valley

Harvest Date

26th February – 19th March 2020

Yield

Shiraz 1.0 - 2.0 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.66

Total Acidity: 6.2 g/l

Residual Sugar: nil

Production: 2,700 doz

Cellaring Potential

Optimum year 2028