



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.

2022 MARSCHALL Barossa Valley Shiraz

Wine Description

Deep garnet in colour, with a complex aroma of vibrant red berry and spiced plum with hints of red liquorice. The palate is rich, rounded and intensely flavoured, finishing with a robust vitality. Delicious drinking upon release but will mature very well for the medium to longer 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 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 | 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 | Rowland Flat sub-region, Barossa Valley
Shiraz 31 year-old vines | Menglers Hill sub-region, Barossa Valley

Harvest Date

7th March – 31st March 2022

Yield

Shiraz 1.5 - 2.5 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.60

Total Acidity: 5.9 g/l

Residual Sugar: nil

Production: 4,400 doz

Cellaring Potential

Optimum year 2029