



*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.*

## **2023 MARSCHALL Barossa Valley Shiraz**

### **Wine Description**

Deep garnet in colour, with a vibrant aroma of dark cherry and complex wild berry characters. The palate displays intense and juicy dark red berry fruits with balanced velvety tannins. 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 25 year-old vines | Ebenezer sub-region, Barossa Valley  
Shiraz 55 year-old vines | Tanunda sub-region, Barossa Valley  
Shiraz 25 year-old vines | Gomersal sub-region, Barossa Valley  
Shiraz 25 year-old vines | Light Pass sub-region, Barossa Valley  
Shiraz 32 year-old vines | Trial Hill sub-region, Barossa Valley  
Shiraz 25 year-old vines | Seppeltsfield sub-region, Barossa Valley

### **Harvest Date**

27<sup>th</sup> February – 31<sup>st</sup> March 2023

### **Yield**

Shiraz 1.5 - 2.5 t/acre

### **Wine Details**

Alcohol: 14.5%

pH: 3.62

Total Acidity: 5.86 g/l

Residual Sugar: nil

Production: 4,200 doz

### **Cellaring Potential**

Optimum year 2030