

# Zitta

*History in the tasting*

SINGLE VINEYARD - ESTATE WINES  
BAROSSA VALLEY



**DE FAZIO**  
VINEYARD  
Established 1864

NITSCHKE ROAD, GREENOCK  
SOUTH AUSTRALIA 5360

## 2013 1864 GREENOCK GSM

The 1864 Greenock GSM is a traditional blend of Grenache, Shiraz and Mourvèdre grapes sourced from 3 separate blocks from the De Fazio Vineyard. The Grenache block was planted in the early 1900s and is one of the few remaining old bush vine block in the district.

The grapes from these vines are low yielding, producing intensely flavoured fruit which gives the wine its distinct varietal flavours of ripe red raspberry. The Mourvèdre grape used in the wine are also bush vines and being low to the ground get that extra heat needed to ripen the grapes to a fine finish. The Shiraz used comes from the same patch used in producing our Bernardo Shiraz which gives the wine a solid structure and harmonious mouth feel.

The wine blend consist of 60% Grenache 30% Shiraz and 10% Mourvèdre giving the wine it's traditional characters.

### GROWING SEASON

2013 was a great quality year. However, yields were very low as a result of a very dry season, with less than half the normal growing season rainfall. It was also warmer than average with the dry and warm conditions resulting in vintage being three weeks earlier than normal. Importantly though, quality was amazing. Wines are rich, mouth filling and extremely lengthy.

### VINEYARD

The Grenache comes from a 4-acre single vineyard block planted in the early 1900s. These vines are dry-grown, producing grapes of intense favour. The vineyard soil on the block is shallow sand over sandstone at the top end of the block, with sandy loamy soil over red clay at the bottom end of the block. Yields are about 1 to 1.5 tons to the acre. The Shiraz and Mourvèdre blocks are similar in soil profiles to the Grenache block with the addition of quartz and iron stone. Each block has its unique features that result in additional layers of complex in the finished wine.

### WINE MAKING

The Grenache, Shiraz and Mourvèdre blocks were harvested from March 11th through to April 1st. All varieties were fermented separately in open top fermenters with hand pump overs twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mourvèdre, wines were only aged in old French oak hogsheads for up to 24 months. On completion of maturation, components were blended for balanced flavour, texture and complexity and allowed time to full integrate prior to bottling.

### TASTING NOTES

2013 1864 Greenock GSM is bright purple-black in colour. It is very lifted with aromas of dark rose perfume, cherries, fruit cake, musk, raspberries, milk chocolate and spice. The palate is very juicy and packed with dense flavours of bright red and black fruits. Full flavoured, round and harmonious, natural silky tannins add structure and texture. Lengthy maturation in seasoned French oak barrels has added complexity while respecting the fruit purity that is the hallmark of this wine. It's a solid wine with controlled power giving it good balance. It's a mouth filling wine that is completed by a very lengthy finish. This is an approachable, fruit-driven GSM can be enjoyed now cellared over the next decade.

[www.defaziowines.com](http://www.defaziowines.com)