

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO[™]
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2015 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

2015 produced excellent wines. It began with a wet Winter followed by a very dry growing season with less than half the average rainfall. Spring was warmer than average leading to an earlier budburst and early vintage. Summer brought average temperatures, ensuring the dry conditions were not stressful to the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

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 flavour. 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 7th through to April 9th. 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

2015 1864 Greenock GSM is vivid purple-red in colour. There are bright aromatics emanating from the glass including raspberry, musk perfume, mixed candy and sarsaparilla as well as savoury spice and dried herbs. The palate is round, mouth-filling and full flavoured with juicy crushed berry fruits. The natural tannins are extremely fine and add structure and texture to the seamless palate. Radiant purity of fruit is the hallmark of this wine, with lengthy seasoned barrel maturation adding complexity and softness. Shiraz, Grenache and Mataro all work in harmony together delivering a layered wine with rich lively fruits balanced by a touch of spice. A lingering long finish completes this premium GSM. Approachable now, this complex fruit-driven wine can be enjoyed but can be drunk over the coming decade.

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