

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO[™]
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2016 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

2016 was hot and dry resulting in grapes ripening earlier than average. Winter and Spring rainfall was down by 38% whilst growing season temperatures were up by 3 degrees. Some welcome rain came at the end of January refreshing the vines and giving them good moisture to ripen to maturity. Yields from 2016 are solid and importantly quality is stunning. 2016 is certainly a star vintage with bright intense wines of great flavour intensity and inherent balance.

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 13th through to April 7th. 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

2016 1864 Greenock GSM is dark purple in colour. The aromatics are amazing. There is a captivating display of vivid plum, rose florals, candy, spice and blackberry. Equally engaging is the full bodied, full flavoured palate. Juicy berries splash throughout the ripe and smooth palate. Intense pure dark fruit is the drive of this wine whilst fine supple tannins adding a structure of complexity. A very lengthy finish completes this well-balanced GSM. Approachable now this complex, fruit-driven wine can be enjoyed now or over coming decade.

www.defaziowines.com