

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO[™]
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2018 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

2018 vintage was superb. Winter was slightly wetter than average getting the vines off to a brilliant start leading them into Spring which was warmer and drier than average. Rain in early December refreshed the vines and ensured they remained strong and healthy for the overall dry and hot Summer. Autumn also remained dry with perfect Autumnal temperatures leading into harvest. The 2018 yields are good and the quality is excellent, a classic Barossa vintage.

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 4th. 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

2018 1864 Greenock GSM is intense purple in colour marking a serious wine. Amazingly lifted and bright, there are bountiful aromatics of dark plum, violet, ripe raspberry, musk, clove, cinnamon and a touch of dried herbs. The palate is generous and mouth-filling. It is well rounded with lavish flavours of ripe berries, dark fruits and a trace of dark chocolate. There are engaging fine natural tannins giving a seamless and elegant structure. An alluring radiance of fruit purity prevails throughout, with lengthy barrel maturation adding complexity and softness. Shiraz, Grenache and Mourvèdre are all work in harmony, delivering a layered wine of ample flavour, splendid structure and a lingering finish. Approachable now this stylish GSM that can be enjoyed now or well into the next decade.

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