



History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO™
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2014 GREENOCK SHIRAZ

Greenock Shiraz is a single vineyard wine using select pickings from a block of old, low-yielding De Fazio Vineyard vines running along the Greenock Creek. The wine has been dedicated to the memory of wine maker Angelo De Fazio's father Gaspere, who migrated to Australia from Southern Italy, bringing with him knowledge and skills in the art of traditional, natural wine making, which he passed on to Angelo. "All good wines begin in the vineyard."

A powerful yet elegant wine of great sophistication and complexity. It has been crafted to demonstrate the unique quality and wine excellence that the sub region of Greenock in the North Western Barossa Valley can produce. The highly acclaimed De Fazio Vineyard was established in 1864 on the gentle slopes of the once named the Greenock Hills in the district of Greenock. A hallmark wine worthy to be found in any good cellar.

GROWING SEASON

2014 was an excellent year. The wines from 2014 are strong with deep and vibrant colour, excellent fruit definition and solid but integrated tannin structure ensuring longevity for the wines. The 2014 growing season began with slightly above average Winter rainfall however Spring and early Summer were very dry with 40% less rain than normal. Temperatures were also up with the Spring/Summer growing season being an average of 2 degrees C warmer. However, this dry and warm season changed dramatically in mid February with 100mm of rain falling, the wettest February day in 45 years. The rain slowed the ripening of the grapes considerably, but average mild temperatures followed in March (25.7 degrees C) which ensured good flavour and moderate sugar development producing outstanding quality.

VINEYARD

Zitta Greenock Shiraz is sourced from the oldest vines on the De Fazio Vineyard. The block is located on the edge of the Greenock Creek. The history of this block dates back to 1864 when the first shiraz vines were planted. Cuttings from the original vines have been used to re-establish this block, which consists of deep red clay over iron stone and quartz. The vines are low yielding, cropping at 1 tonne per acre and less in dry years.

WINE MAKING

The 2014 Greenock Shiraz was harvested between the 5th & 12th of March, and the grapes gently de-stemmed into small open-top fermenters. The grapes were fermented for eight to ten days on skins, where hand pump overs twice daily. The must was traditionally pressed and immediately filled to new and seasoned French oak hogsheads, where it completed fermentation and matured for 24 months prior to bottling.

TASTING NOTES

2014 is inky opaque crimson in colour. The aroma displays big obvious fruits including cherries, plums and blackcurrants. There's also a slight whiff of liquorice. After time, sweet spice emerges as well as some charming oak. The palate confirms the complexity and expectation inferred by the aroma. The first sip gives you an abundance of freshly picked ripe blackcurrant. Full-bodied and mouth-filling, there is a great touch of fine natural tannin towards the end adding further complexity. The finish is what's expected from this a claimed Shiraz, very lengthy. Extremely enjoyable now, but this wine will go for years well into the next decade.