

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO[™]
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2016 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

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

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 2016 Greenock Shiraz was harvested between the 10th & 19th 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

2016 Greenock Shiraz is dense black in colour. On the nose there are intense but bright aromatics of dark berry fruits, rose florals, fragrant spice and cedar. Powerful, yet elegant, the rich palate is full-bodied and exquisitely balanced. The dominant pristine dark fruit is intertwined with classy French oak as well as traces of spice and licorice. Fine natural tannins add structure and definition to this multi-layered Shiraz that overall presents a silky texture and stylish profile. The finish is extraordinarily long with the sleek fruits continuing almost endlessly. 2016 Greenock a superb wine that will ultimately benefit from a decade or two in the cellar.

www.defaziowines.com