

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2014 OLD BUSH VINE GRENACHE

Old Bush Vine Grenache is a single vineyard wine made from a single block of old Grenache bush vines on the De Fazio Vineyard, planted in the early 1900s. The grapes from these vines are low yielding, producing intensely flavoured fruit. The vines have been carefully preserved, as old bush vines and the wines produced from them have become quiet rare in the Valley.

An intense, rich and robust Barossa Grenache with plenty of varietal flavours of ripe red raspberry, this harmonious, solid-structure wine provides a taste from the past and will cellar for many years.

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

The Old Bush Vine Grenache is made from a 4-acre single vineyard block planted in the early 1900s. These vines are dry-grown, producing grapes of intense favour. 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.

WINE MAKING

2014 Old Bush Vine Grenache was hand picking on April 11th, grapes were gently destemmed into small open-top fermenters. The must was warmly fermented using native yeast and gentle hand pump overs were carried out twice a day for flavour and colour extraction. After fermentation on skins for fourteen days the must was traditionally pressed and then filled to barrel. The wine was matured in seasoned French oak hogsheads for 24 months prior to bottling.

TASTING NOTES

2014 Old Bush Vine Grenache is deep red in colour. A very lifted nose displays strong varietal aromatics of rose perfume, clove spice, musk and raspberry, as well as mint, chocolate and a touch of herbs. The palate is full-flavoured. Ripe and juicy with raspberry, cherry and a hint of licorice. There are super-fine natural tannins adding structure and poise. Harmony and purity of fruit are the hallmarks of this wine, completed by a lengthy finish. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.

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