

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2016 UNION STREET GSM

Once, twice, thrice that's the number of times we go into the vineyard to pick the three grape varieties to make this noble blend. Grenache, Shiraz, Mourvèdre as each variety ripens at a different time and imparts its own distinct characters to the resultant wine.

This traditional blend is a De Fazio family favourite, often seen on the table at family gatherings. This elegant flavoursome wine was such a favourite amongst their Australian friends that they joked that GSM stood for Good Stuff Mate.

Displaying red and dark berry characters with a pleasant persistent soft finish a medium body wine perfect for the lunch table, but be careful as one thing is for sure you'll find it hard to stop at one.

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 pumpovers 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 very 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 fully intergrate prior to bottling.

TASTING NOTES

2016 Union Street GSM is dark red-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 medium bodied, full flavoured palate. Juicy berries splash throughout the ripe and smooth palate. Intense pure 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. Union Street GSM is an approachable, fruit-driven wine that is best enjoyed now or over the next 5 to 8 years.

www.defaziowines.com