

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



2017 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

2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

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 2nd through to April 28th. 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

2017 Union Street s GSM is deep purple-black in colour. Bounding from the glass are incredible aromatics of juicy berries, dark cherry, rose petal, milk chocolate, musk, clove spice and fresh licorice. The intense bouquet continues to the bountiful palate. It is full, rounded and loaded with plenty of dark fruits. It is charmingly seamless with extremely fine tannins adding structure and texture. Maturation in seasoned French oak barrels has added complexity while respecting the fruit purity that is the hallmark of this wine. The bright and flavoursome fruits extend well into the lengthy finish. Union Street GSM is an approachable, fruit-driven GSM that can be enjoyed now or over the next 5 to 8 years.



DE FAZIO[™]
VINEYARD
Established 1864

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