

Zitta

History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



DE FAZIO
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2017 UNION STREET GRENACHE

The Union Street 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.

We've carefully preserved these old bush vines, as wines produced from vines like these have become quiet rare in the Barossa Valley. This perseverance is rewarded with a delightful wine displaying a colour and nose of wild raspberries and hibiscus flowers, which is immediately inviting. A palate full of cherry and berry flavours with a hint of dark spices intermingles with fine tannins produce a long fresh finish.

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

This Grenache is made 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.

WINE MAKING

2017 Union Street Grenache was hand-picked on April 28th, grapes were gently de-stemmed 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

2017 Union Street Grenache maroon in colour. The aromas are elated, erupting with pronounced old vine Grenache varietal characters of rose potpourri, musk, ripe raspberry and a hint of cinnamon. The medium bodied palate is bursting with pure fruits. Very juicy with loads of intensity the plush fruit flavours with fine gentle natural tannins adding definition and structure. The seasoned French oak maturation has given it sweet mellow flavours of allspice to the incredible old vine fruit quality. A lengthy finish with the varietal purity lingers. Harmony and stylish fruit are the hallmarks of this wine. This beautiful Grenache drinks well now but can be cellared for quite some time.

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