



History in the tasting

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



2014 UNION STREET SHIRAZ

Union Street Shiraz is a single vineyard wine made with fruit from three De Fazio Vineyard blocks. It is named after the home street of Zitta wine maker Angelo De Fazio, where he has planted six corkscrew-trained vines in front of his house. In a happy coincidence, the cuttings they come from were originally planted on the De Fazio Vineyard in 1890 - the same year in which Angelo's home was built.

An elegant, fruit-driven wine with abundant varietal flavour and lingering finish, Union Street Shiraz fondly recalls the honest, everyday wines that wine maker Angelo De Fazio grew up with at the family table.

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

Union Street Shiraz is taken across three blocks on the De Fazio Vineyard. These blocks are planted with different shiraz clones which have been sourced from three very old vineyards in the Greenock District. Each clone has its own distinct characters, which provide added complexity to the finished wine. The blocks are sandy loam soil with quartz and ironstone over deep red clays - ideal for growing shiraz.

WINE MAKING

The 2014 Union Street Shiraz was harvested between the 5th & 12th of March, and the grapes gently de-stemmed into small open-top fermenters. The grapes were fermented for eight to ten days on skins, were hand pump overs twice daily. The must was traditionally pressed and immediately filled to seasoned French and American oak hogsheads, where it completed fermentation and matured for 18 months prior to bottling.

TASTING NOTES

2014 Union Street Shiraz is opaque purple-black in colour. Very aromatic and inviting, the bouquet displays a complexity of characters including ripe black plum, licorice, all spice, milk chocolate and clove. The rich, full-bodied palate shows immense concentration with plenty of energy. Dark fruits dominate with fine oak in support. The natural tannins are lightly grippy but very fine adding structure to support the powerful fruit. With layers of complexity this is a very pure but sophisticated wine of great equilibrium that is completed by a solid lingering finish. Union Street Shiraz is a complex Barossa Shiraz with that unmistakable Greenock district charm that can be enjoyed on release or cellared.



DE FAZIO™
VINEYARD
Established 1864

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

www.defaziowines.com