



PRODUCT DETAILS

Product name	Zitta Greenock Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2005
Grape varietal(s)	100% Shiraz
Alcohol/Volume	14.5%
Closure	Premium Screw Cap
Bottle size	750ml
Bottle weight	1.350 kg
Packaging	6 pack carton stand up
Carton weight	8.10 kg
Winemaker	Angelo De Fazio
Harvest dates	27th February - March 9th 2005
Baume at harvest	13.5 - 14.2 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 3 ton capacity
Fermentation time	10 days
Fermentation temp	22 C - 28 C
Pump over	Twice daily
Oak used	Combination new & used French & American Oak
Time in oak	24 months
Filtration	Course settlement screen at bottling not filtered or fined
Vegan	Yes
Preservative	Minimal sulphur



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ZITTA WINES

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

VINEYARD HISTORY

The De Fazio Vineyard history dates back to 1864 when the first block of Shiraz vines were planted along the banks of the Greenock Creek by the original pioneer family. It remained in their family until 1998, when it was purchased by Zitta owner and wine maker Angelo De Fazio.

VINEYARD DETAILS

Location

De Fazio Vineyard situated in the Greenock District, North-West Barossa Valley, South Australia (approximately 4km, or 2.5mi, from the township of Greenock).

Climate

Warm to hot. Dry Summers.

Average Seasonal Temperature Range

Winter 2 C - 18 C

Spring 5 C - 25 C

Summer 8 C - 36 C

Autumn 7 C - 22 C

Rainfall

Average annual rainfall is 508mm (20"), which includes 201mm (8.3") during the growing season.

Topography

Undulating north-west facing slopes, ranging from 250m to 307m (820.2 to 1,007.2 ft) above sea level.

Soils

Shallow red clay and sandy loams over red clays. Mixture of sub-soils containing ironstone, sandstone, limestone, bluestone, slate and schistic gravels.

Viticulture

Original Shiraz planted circa 1864. A succession of replanting and re-trellising has followed. Bush vines average height 600mm (2ft). Single-wire trellising 1.2m (4ft) is used. Rows are spaced 3.7m (12ft) apart, with vines planted every 2.4m (8ft). All blocks are hand-pruned. Bush vines and select blocks are hand-picked.

Grape Varieties

Predominantly Shiraz - various select old clones. Grenache old bush vine, Mataro (Mourvedre) bush vines and patch of old Chardonnay vines.

Irrigation

Supplementary drip irrigation is available for use.

Environmental Aspect

Sustainable land management practices.

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2005 GREENOCK SHIRAZ

Greenock Shiraz is a single vineyard wine using select pickings from a block of old, low-yielding De Fazio Vineyard vines running along the Greenock Creek. The wine has been dedicated to the memory of wine maker Angelo De Fazio's father Gaspere, who migrated to Australia from Southern Italy, bringing with him knowledge and skills in the art of traditional, natural wine making, which he passed on to Angelo. "All good wines begin in the vineyard."

A powerful, but elegant wine of great sophistication, it has been specifically made for long-term cellaring, with all tannins and tartrates retained at bottling to ensure the development of greater complexity and integration of flavours over time.

GROWING SEASON

The 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer with no heatwaves resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity. A good vintage with intense flavours.

VINEYARD

Zitta Greenock Shiraz is sourced from the oldest vines on the De Fazio Vineyard. The block is located on the edge of the Greenock Creek. The history of this block dates back to 1864 when the first shiraz vines were planted. Cuttings from the original vines have been used to re-establish this block, which consists of deep red clay over iron stone and quartz. The vines are low yielding, cropping at 1 tonne per acre and less in dry years.

WINE MAKING

The grapes were picked in separate batches over 12 days from February 27th to March 9th. After picking, the grapes were de-stemmed into open-top fermenters. Each batch was fermented warm with hand pump-overs twice a day for 8 to 10 days on skins prior to pressing. After pressing off skins the wines were filled to new and seasoned French and American oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in-barrel. The wine was matured in-barrel for 24 months prior to bottling, unfinned and unfiltered.

TASTING NOTES

Greenock Shiraz 2005 is deep purple-black in colour. Bright and lifted, the bouquet displays characters of blackberry, cherry, fruit cake, plum, mocha and spice. These ripe black fruit flavours continue to the powerfully flavoured full-bodied palate. Driven by intense fruit purity, the palate is complemented with subtle oak barrel characters. The natural tannins are fine, adding structure to support the strong fruit. With layers of complexity, this is a very a very pure, but sophisticated wine of great balance, that is completed by a solid lingering finish. Greenock is a Shiraz that has a long cellaring future.



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