PRODUCT DETAILS

Product name Zitta Greenock Shiraz

Region GI Barossa Valley

South Australia

Sub region Greenock, North

Western Barossa Valley

Vintage 2006

Grape varietal(s) 100% Shiraz

Alcohol/Volume 14.8%

Closure Premium Screw Cap

Bottle size 750MI

Bottle weight 1.350 kg

Packaging 6 pack carton stand up

Carton weight 8.10 kg

Winemaker Angelo De Fazio

Harvest dates March 23rd 2006

Baume at harvest 13.5 - 14.5 Bu

Crusher AugerFeed Destemmar

Pressing Basket Press

Fermentation Open-top stainless steel

3 ton capacity

Fermentation time 12 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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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.



SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY





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2006 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 2006 growing season was interesting and diverse and can't be summed up as either cool, hot, wet or dry as it was all of these in one. Spring and early Summer were extremely wet and windy and this was then followed in mid January by the biggest heatwave since the 1940s. Fortunately this heat was early enough in the season to not be detrimental. After this heat, cooler conditions prevailed to the end of Summer. Another warm and dry period in early Autumn helped the grapes ripen and mature good flavours. Cool, wet conditions prevailed late in the season resulting in vibrant fresh fruit flavours being retained and predominating in the grapes.

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 Shiraz vines were hand-picked on March 23rd and the grapes gently de-stemmed into a small open-top fermenter. The grapes were fermented for 12 days on skins where hand pump-overs were employed twice daily. The must was pressed and immediately filled to new and seasoned French and American oak hogsheads where it completed fermentation. The wine was matured in hogsheads for 24 months prior to bottling. Greenock Shiraz is bottled unfined and unfiltered.

TASTING NOTES

2006 Greenock Shiraz is dark black in colour. On the nose there are pristine aromatics of inviting red and black fruits, cedar, herbs, blueberry, chocolate and perfume. The palate is full-bodied and superbly balanced with bright but dark fruits and subtle oak characters. Extremely stylish and elegant but still powerful, purity of fruit is at the heart of this wine. Savoury flavours add further complexity and interest. The silky tannins are ripe, fine and integrated, adding seamless structure. A very lengthy finish completes this distinguished wine. Greenock is a superb Shiraz that, while drinking well upon release, will ultimately benefit from a decade or more in the cellar.