



## PRODUCT DETAILS

<b>Product name</b>	Zitta Greenock Shiraz
<b>Region GI</b>	Barossa Valley South Australia
<b>Sub region</b>	Greenock, North Western Barossa Valley
<b>Vintage</b>	2007
<b>Grape varietal(s)</b>	100% Shiraz
<b>Alcohol/Volume</b>	15.5%
<b>Closure</b>	Premium Screw Cap
<b>Bottle size</b>	750ml
<b>Bottle weight</b>	1.350 kg
<b>Packaging</b>	6 pack carton stand up
<b>Carton weight</b>	8.10 kg
<b>Winemaker</b>	Angelo De Fazio
<b>Harvest dates</b>	February 22nd - March 9th 2007
<b>Baume at harvest</b>	13.5 - 14.8 Bu
<b>Crusher</b>	Auger Feed Destemmar
<b>Pressing</b>	Basket Press
<b>Fermentation</b>	Open-top stainless steel 3 ton capacity
<b>Fermentation time</b>	9 days
<b>Fermentation temp</b>	22 C - 28 C
<b>Pump over</b>	Twice daily
<b>Oak used</b>	Combination new & used French & American Oak
<b>Time in oak</b>	24 months
<b>Filtration</b>	Course settlement screen at bottling not filtered or fined
<b>Vegan</b>	Yes
<b>Preservative</b>	Minimal sulphur



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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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SOUTH AUSTRALIA 5360

## 2007 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

2007 was a drought affected vintage with a warm growing season and one of the driest Winters on record. Intermittent Summer rainfall refreshed the vines and enabled them to remain remarkably vibrant and take them through to ripening and harvest. The drought conditions resulted in reduced yields by about 30 percent but, importantly, quality from 2007 is very good.

### 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 three separate batches over a period of 10 days from February 22nd 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 an average ferment time of 11 days 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 without fining or filtration.

### TASTING NOTES

Greenock Shiraz 2007 is deep red-black in colour. Bright aromatics of black cherry, roses, cinnamon, nutmeg and chocolate emanate from the glass. The palate is full bodied and displays bright fruit flavours balanced with subtle oak complexity. A layered structure and tight, but integrated tannins add multiple dimensions. A very pure intensity brings harmonious balance to the wine. Very long to finish, this rich, seamless, sophisticated wine will reward careful cellaring.

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