



## PRODUCT DETAILS

<b>Product name</b>	Zitta Old Bush Vine Grenache
<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% Grenache
<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>	April 4th 2007
<b>Baume at harvest</b>	14.9 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>	10 days
<b>Fermentation temp</b>	22 C - 28 C
<b>Pump over</b>	Twice daily
<b>Oak used</b>	Seasoned French Oak
<b>Time in oak</b>	24 months
<b>Filtration</b>	Bottled unfiltered
<b>Vegan</b>	Yes
<b>Preservative</b>	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.

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## 2007 OLD BUSH VINE GRENACHE

Old Bush Vine 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. The vines have been carefully preserved, as old bush vines and the wines produced from them have become quiet rare in the Valley.

An intense, rich and robust Barossa Grenache with plenty of varietal flavours of ripe red raspberry, this harmonious, solid-structure wine provides a taste from the past and will cellar for many years.

### 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

The Old Bush Vine 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

Following hand picking on April 4th, grapes were de-stemmed into an open-top fermenter. The must was warmly fermented using wild yeast and gentle hand pump-overs were carried out twice a day for flavour and colour extraction. After fermentation on skins for 10 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

The Old Bush Vine Grenache 2007 is deep red in colour. A very lifted nose displays enticing and evolving aromatics of rose, spice, musk, licorice, clove, raspberry and hint of spice. The very inviting aromatics lead to a rich, full-bodied palate. Flavours are ripe, intense, robust and smartly fruit-driven, displaying unmistakable varietal Grenache character of ripe red raspberry, blackberry, cherry, and licorice. Natural tannins are evident, adding structure, but are extremely fine and well integrated. Very smooth and harmonious, a very long finish of fruit purity completes this stylish wine. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.

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