



PRODUCT DETAILS

Product name	Zitta Union Street Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2011
Grape varietal(s)	100% Shiraz
Alcohol/Volume	14.8%
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	March 11th - 25th 2011
Baume at harvest	13.5 - 14.2 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 8 ton capacity
Fermentation time	12 days
Fermentation temp	22 C - 28 C
Pump over	Twice daily
Oak used	Combination seasoned French & American Oak
Time in oak	18 months
Filtration	Course settlement screen at bottling not filtered or fined
Vegan	Yes
Preservative	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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2011 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

Vintage 2011 was the wettest growing season the Barossa has experienced for decades, with double the normal rainfall. It was also much cooler, resulting in a longer ripening process and vintage being about three weeks later than normal. However, once vintage began in mid March, April was dry and warm with fantastic ripening conditions to give a perfect finish to the vintage.

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 grapes were harvested in numerous batches from 11th March to 25th March. Grapes were then de-stemmed into open-top fermenters. The must was fermented for 7-12 days on skins with hand pump-overs twice a day. After pressing off skins the Shiraz was filled to a mix of seasoned French and American oak hogsheads where it underwent natural malolactic fermentation. The wine was matured in-barrel for 18 months prior to bottling.

TASTING NOTES

The wine is dense red-black in colour. Inviting aromatics leap from the glass. Perfume, violets, cinnamon spice and fruit cake abound with a hint of chocolate. The palate is bright with red and black fruits. Mouth-filling and juicy, this is a very tasty wine. The fruit is foremost, with subtle background barrel maturation characters adding complexity. Tannins are fine and lightly drying, adding structure and mouth-feel. A medium to full-bodied wine of excellent balance. A lingering finish completes a very enjoyable wine that can be drunk now or cellared in the medium term.

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