



PRODUCT DETAILS

Product name	Zitta Bernardo Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2011
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	March 1st - 8th 2011
Baume at harvest	13 - 14.5 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 8 ton capacity
Fermentation time	8 - 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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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 BERNARDO SHIRAZ

Bernardo is a single vineyard wine sourced from two blocks on the De Fazio Vineyard. The wine has been named after wine maker Angelo De Fazio's grandfather, whose traditional, sustainable land management practices are still used in the management of the De Fazio Vineyard today. Counting ladybirds and spiders on the vines was one of ways he used to check in with mother nature to see that things were in balance.

An intense, powerful and full-bodied, yet sophisticated wine, it exhibits dense, classic North Western Barossa Shiraz characters. Enjoy on release, or cellar to further soften the structure of the wine and reveal additional layers of complexity.

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

Bernardo Shiraz is sourced from two blocks on the De Fazio Vineyard. The main block has alluvial soils containing rounded pebbles mixed in red clay and limestone. This block is the remains of an ancient riverbed that runs through the middle of the property. The second block is situated in the north end of the vineyard and consists of red clay over slate and bluestone that provides a challenge for the vine roots to penetrate. Low yielding, the vines on this block produce small, tight bunches that have intense flavour and colour.

WINE MAKING

The grapes for the 2011 Bernardo Shiraz were picked in separate batches over a period of seven days from March 1st to 8th. All grapes came from two individual De Fazio Vineyard blocks. After picking, the grapes were de-stemmed into open-top fermenters. Each batch was fermented warm with hand pump-overs twice daily for an average ferment time of eight to 10 days prior to traditional basket pressing. After pressing off skins, the wines were filled into a combination of seasoned American and French 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

2011 Bernardo Shiraz is deep red-black in colour. The inviting bouquet exudes characters of red rose perfume, cherry, cinnamon spice, plum, blackberry and clove. The full-bodied palate delivers both red and black fruits, complemented with a hint of vanilla and underlying pepper spice, as well as subtle background oak. Natural tannins are fine and beautifully integrated, adding depth and a firm structure. Well balanced, this harmonious wine finishes with lingering fruit purity. Bernardo is a complex North Barossa Shiraz that will reward careful cellaring.

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