



PRODUCT DETAILS

Product name	Zitta Greenock Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2009
Grape varietal(s)	100% Shiraz
Alcohol/Volume	15.5%
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 2nd - 14th, 2009
Baume at harvest	13.6 - 15.2 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 3 ton capacity
Fermentation time	9 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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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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2009 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

2009 was a brilliant vintage, with ideal ripening conditions, great quality and moderate yields. The growing season started cooler than average and was followed by a short heat period in late January and early February to push the grapes along, before perfect Autumnal weather (mid-to-high 20s) prevailed for the remaining vintage. Rainfall during the growing season was also perfect, with just enough rain to maintain vines in excellent condition. Overall a great vintage.

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 2009 Greenock Shiraz vines were harvested in two parcels from March 2nd to 14th, with the grapes gently de-stemmed into a small open-top fermenter. The grapes were fermented for nine days on skins, with hand pump-overs two-to-three times daily. The must was basket-pressed and immediately filled to new and seasoned French and American oak hogsheads, where it completed fermentation and matured for 24 months prior to bottling without fining or filtration.

TASTING NOTES

2009 Greenock Shiraz is dark purple-black in colour. On the nose there are powerful aromatics of bright red and black fruits, floral perfume, briar, cedar, savoury spice and sweet herbs. The palate is full-bodied and sophisticated, displaying purity of fruit and subtle barrel-ferment characters. Stylish and elegant but with great intensity, this is a classy Shiraz. Natural tannins are fine and integrated, adding structure and poise. Elegant but solid, this discerning wine is completed by an amazingly lengthy finish. Greenock Shiraz is a superb wine that, while drinking well upon release, will ultimately benefit from a decade or more in the cellar.

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