



PRODUCT DETAILS

Product name	Zitta Greenock Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2011
Grape varietal(s)	100% Shiraz
Alcohol/Volume	15%
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 3rd - 7th, 2011
Baume at harvest	13.1 - 14.7 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 3 ton capacity
Fermentation time	8 - 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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2011 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

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

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 2011 Greenock Shiraz was harvested in two picks 3rd & 7th March, and the grapes gently de-stemmed into small open-top fermenters. The grapes were fermented for eight to nine days on skins, with hand plunging during the first 3 days and hand pump-overs twice daily. The must was traditionally basket-pressed and immediately filled to new French and American oak hogsheads, where it completed fermentation and matured for 24 months prior to bottling without fining or filtration.

TASTING NOTES

The 2011 Greenock Shiraz is deep red-black in colour. The aroma is powerful and inviting, with notes of black and red ripe fruit of black cherry, plum, fruit cake, milk chocolate, sweet spice, clove and pepper. The palate is full-bodied with generous flavours of red and black berries and plum together with chocolate, coffee and spice, complemented by subtle barrel characters. Natural tannins are prominent, but rounded and well integrated, adding solid structure. Layered and complex, Greenock is completed by a dry, lingering finish. This is an elegant, sophisticated wine that is worthy of cellaring for many years.

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