



PRODUCT DETAILS

Product name	Zitta Bernardo Shiraz
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2012
Grape varietal(s)	100% Shiraz
Alcohol/Volume	14.7%
Closure	Premium WAK Screw Cap
Bottle size	750ml
Bottle weight	1.350 kg
Packaging	6 pack carton stand up
Pallet layout	4 layers x 32 = 128 cartons
Carton weight	8.10 kg
Winemaker	Angelo De Fazio
Harvest dates	March 5th - 11th 2012
Baume at harvest	13.8 - 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	20 C - 28 C
Pump over	Twice daily
Oak used	Combination new & seasoned French & American Oak
Time in oak	24 months
Filtration	Coarse segment screen
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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SINGLE VINEYARD - ESTATE WINES
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2012 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 2012 was a fantastic year. The wines from 2012 are outstanding and up there with 2010 and a good vintage to have in the cellar. Vintage 2012 began with a good growing season of moderate rainfall and normal temperatures. Summer and Autumn were perfect with generally warm sunny days and only a few heat periods but nothing extreme. The weather was generally dry with an occasional shower of rain refreshing the vines and keeping things fresh. The perfect mid-high 20s weather ensured the grapes ripened steadily and evenly producing outstanding quality.

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 2012 Greenock Shiraz was harvested in two picks 1st & 8th 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 and seasoned French oak hogsheads, where it completed fermentation and matured for 24 months prior to bottling without fining or filtration.

TASTING NOTES

2012 Bernard Shiraz is deep purple-black in colour. Immediately evoking a serious wine, the aroma is intense and lifted with prominent dark fruit, nutmeg, black cherry, fruit cake and chocolate. The palate is full bodied and concentrated. Generous and mouth filling flavours of pristine black fruits dominate together with subtle barrel ferment complexities. Tannins are solid but polished adding a muscular structure. This is a very layered wine, with intensity, complexity and detail. Densely and richly packed, Bernardo is completed by a smooth lingering finish. This is a sophisticated wine that can be drunk on release and is worthy of cellaring for many years.

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