



PRODUCT DETAILS

Product name	Zitta 1864 Greenock GSM
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2012
Grape varietal(s)	100% Grenache, Shiraz, Mourvedre
Alcohol/Volume	14.5%
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 20 - April 7 2012
Baume at harvest	14 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 8 ton capacity
Fermentation time	10 days
Fermentation temp	20 C - 28 C
Pump over	Twice daily
Oak used	Seasoned French Oak
Time in oak	24 months
Filtration	Coarse segment screen
Vegan	Yes
Preservative	Minimal sulphur



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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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2012 1864 GREENOCK GSM

The 1864 Greenock GSM is a traditional blend of Grenache, Shiraz and Mourvedre grapes sourced from 3 separate blocks from the De Fazio Vineyard. The Grenache block was planted in the early 1900s and is one of the few remaining old bush vine block in the district.

The grapes from these vines are low yielding, producing intensely flavoured fruit which gives the wine its distinct varietal flavours of ripe red raspberry. The Mourvedre grape used in the wine are also bush vines and being low to the ground get that extra heat needed to ripen the grapes to a fine finish. The Shiraz used comes from the same patch used in producing our Bernardo Shiraz which gives the wine a solid structure and harmonious mouth feel.

The wine blend consist of 60% Grenache 30% Shiraz and 10% Mourvedre giving the wine it's traditional characters.

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

The Grenache comes from a 4-acre single vineyard block planted in the early 1900s. These vines are dry-grown, producing grapes of intense favour. The vineyard soil on the block is shallow sand over sandstone at the top end of the block, with sandy loamy soil over red clay at the bottom end of the block. Yields are about 1 to 1.5 tons to the acre. The Shiraz and Mourvedre blocks are similar in soil profiles to the Grenache block with the addition of quartz and iron stone. Each block has its unique features that result in additional layers of complex in the finished wine.

WINE MAKING

Following hand picking of the Grenache and Mourvedre on April 7th, grapes were de-stemmed into open-top fermenters. The must was warmly fermented using wild yeast hand plunging for the first 3 days and gentle hand pump-overs were carried out twice a day for flavour and colour extraction. After fermentation on skins for 10 days the must was traditionally pressed and then filled to barrel. The wine was matured in seasoned French oak hogsheads for 24 months prior to be blended with the Shiraz 13 weeks before bottling.

TASTING NOTES

2012 1864 Greenock GSM is vibrant rich purple in colour. There are inviting and lifted aromatics of wild berries, rose perfume, marzipan, all-spice, raspberry, musk, liquorice and a touch of red cherry. The medium-bodied palate is filled with juicy berry fruits. Fresh and bright, fine textured tannins add backbone and structure to the wine. The hallmark of this well balanced wine is the purity of quality fruit, and gentle long maturation in seasoned barrels. Drinking well on release, this GSM is completed by a lengthy clean finish. This is a traditional wine, fruit-driven and delicate in acid that will allow the wine to develop further in bottle and enjoyed for many years.

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