



PRODUCT DETAILS

Product name	Zitta Old Bush Vine Grenache
Region GI	Barossa Valley South Australia
Sub region	Greenock, North Western Barossa Valley
Vintage	2012
Grape varietal(s)	100% Grenache
Alcohol/Volume	15.5%
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	April 7th 2012
Baume at harvest	14.4 Bu
Crusher	Auger Feed Destemmar
Pressing	Basket Press
Fermentation	Open-top stainless steel 3 ton capacity
Fermentation time	10 days
Fermentation temp	20 C - 28 C
Hand plunged	First 3 days
Pump over	Twice daily
Oak used	Seasoned French Oak
Time in oak	24 months
Filtration	Coarse segment screen
Vegan	Yes
Preservative	Minimal sulphur



PRODUCED AND BOTTLED BY
ZITTA WINES

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.



For the love of the art

SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY



PRODUCED AND BOTTLED BY
ZITTA WINES

NITSCHKE ROAD, GREENOCK
SOUTH AUSTRALIA 5360

2012 OLD BUSH VINE GRENACHE

Old Bush Vine Grenache is a single vineyard wine made from a single block of old Grenache bush vines on the De Fazio Vineyard, planted in the early 1900s. The grapes from these vines are low yielding, producing intensely flavoured fruit. The vines have been carefully preserved, as old bush vines and the wines produced from them have become quiet rare in the Valley.

An intense, rich and robust Barossa Grenache with plenty of varietal flavours of ripe red raspberry, this harmonious, solid-structure wine provides a taste from the past and will cellar for many years.

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 Old Bush Vine Grenache is made from a 4-acre single vineyard block planted in the early 1900s. These vines are dry-grown, producing grapes of intense flavour. 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.

WINE MAKING

Following hand picking on April 7th, grapes were de-stemmed into an open-top fermenter. 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 bottling.

TASTING NOTES

The Old Bush Vine Grenache 2012 is deep red purple in colour. A very lifted nose displays enticing and evolving aromatics of rose, spice, musk, clove, raspberry and hint of spice. The very inviting aromatics lead to a rich, full-bodied palate. Flavours are ripe, intense, robust and smartly fruit-driven, displaying unmistakable varietal Grenache character of ripe red raspberry, blackberry, cherry, and licorice. Natural tannins are evident, adding structure, but are extremely fine and well integrated. Very smooth and soft, a very long finish of fruit purity completes this stylish wine. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.

www.zitta.com.au