PRODUCT DETAILS

Crusher

Pressing

Vegan

Zitta Bernardo Shiraz Product name Region GI Barossa Valley South Australia Sub region Greenock, North Western Barossa Valley Vintage 2009 Grape varietal(s) 100% Shiraz Alcohol/Volume 15% Closure Premium Screw Cap Bottle size 750MI Bottle weight 1.350 kg **Packaging** 6 pack carton stand up Carton weight 8.10 kg Winemaker Angelo De Fazio Harvest dates 29th February -March 7th 2009 13.6 - 14.8 Bu Baume at harvest

Fermentation
Open-top stainless steel 8 ton capacity

Fermentation time 7 - 10 days

Fermentation temp 22 C - 28 C

Pump over Twice daily

Oak used Combination new & used French & American Oak

Auger Feed Destemmar

Basket Press

Time in oak 24 months

Filtration Course settlement screen at bottling not filtered or fined

Yes

Preservative Minimal sulphur



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NITSCHKE ROAD, GREENOCK SOUTH AUSTRALIA 5360



BAROSSA VALLEY

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.



SINGLE VINEYARD - ESTATE WINES
BAROSSA VALLEY





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2009 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

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

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 grapes were picked in separate batches over eight days from February 29th to March 7th. All grapes come from two individual De Fazio Vineyard blocks. After picking, the grapes were de-stemmed into open-top fermenters. Each batch was fermented warm with hand pump-overs twice daily for seven to 10 days on skins, prior to traditional basket pressing. After pressing off skins, the wines were filled to a combination of seasoned American and French oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in-barrel. The wine was matured in-barrel for 24 months prior to bottling.

TASTING NOTES

2009 Bernardo Shiraz is deep purple-black in colour. Bright and lifted, the bouquet displays characters of blackberry, cherry, fruit spice, plum, mocha and dark chocolate. These ripe black fruit flavours continue to the powerfully flavoured full-bodied palate. Driven by intense fruit purity, the palate is complemented with subtle oak-barrel characters. Natural tannins are fine, adding backbone structure to support the fruit. With layers of complexity, this is a very pure but sophisticated wine of great balance that is completed by a solid lingering finish. Bernardo is a complex North Barossa Shiraz that has a long cellaring future.