



Z WINE | BAROSSA VALLEY

KRISTEN & JANELLE ZERK



BAROSSA VALLEY



“The Z WINE story is rich and colourful - revelling in the ancient soils of the Barossa Valley.

As fifth generation Zerk's growing up on a 160 year old vineyard, we feel an inherent responsibility to be custodians of the of the great vineyards we source fruit from and showcase the great potential of this world famous region”.



As sisters, we may be the only female siblings in the region to start our own wine brand.

Our child hood consisted of dressing up in pioneer costumes for the good old Barossa Valley Vintage Festivals of the 80's and 90's, getting blisters from vineyard work and picking grapes for 20 cents a bucket.



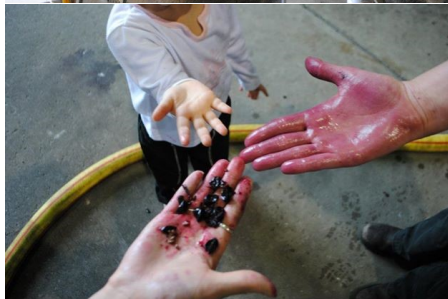
It all started in 1846 when our great-great grandfather Joachim Johann Daniel Zerk, an early German pioneer, settled in Hoffnungsthal and purchased what he considered the perfect site for a vineyard for 200 pounds.

Over 160 years later, our parents still live in the original blue stone homestead which was passed down from Joachim Johann Daniel to Franz August to Hedley Julius to our father Robert William Zerk where they continue this proud tradition as vigneron.

In 1998 Janelle made the natural choice to attend Adelaide University and study a Bachelor of Oenology to be the first generation Zerk to become a winemaker. Later in 2003 Kristen also enrolled in Adelaide University and studied a Bachelor of Wine Marketing and it was in 2006, after several years of industry experience in Australia and abroad, that we decided to start our own wine brand 'Z WINE'. Ten years on, we have been able to continue to draw on our childhood and industry experience to produce highly sought after and finely crafted handmade wines both here and around the world.



Farm life was fun - we always helped collect the cows for milking before we were allowed to go and play, then we'd run off to the vineyard to practice for Little Athletics by sprinting up the rows or hiding in the cover crops between the rows of vines – we would also pretend that we were kings and queens, sitting on the old Grenache bush vines as if they were thrones. But farm life also taught us the rigour of agriculture - during the summer holidays we would help check the drippers by undoing and flushing out blocked pipes in the vineyards – we still remember the blisters.



We also used to help hand-pick grapes on scorching hot days and then throw them in the back of the old Bedford Truck. We also 'picked up sticks', following Dad and Grandpa down the rows while they pruned, collecting the severed canes – it was back breaking work. This is where we learnt the infamous “Barossa Deutsch” stopping at morning tea for a schlück and a schnitter (that's a drink and a sandwich!).



We now see ourselves as a new generation creating and hand-crafting our own Barossa memories as well as our children as much as possible. They love helping in Janelle's home vineyard situated at Krondorf in the heart of the Barossa Valley. The kids often accompany us to baume test the grapes, taste the juice and even inspect the wines going down the bottling line – while wearing their little Rossi Boots of course!



Janelle has now worked 17 Vintages including Australia (multiple regions), France (Puligny Montrachet), Italy (Tuscany) and the US (Sonoma, California) and has worked with outstanding winemaking mentors including Stuart Blackwell, Ian Riggs, PJ Charteris, Karl Stockhausen and Neil Doddridge.

Industry experience coupled with growing up in the world famous Barossa Valley, we have both grasped skills across all aspects of the wine industry; from planting, harvesting, pruning, vinification, packaging, accounting, bottling and of course, sales and promotion.



“As we developed our Z WINE brand we were very excited to showcase what we do best – Barossa Valley Shiraz. The opportunity to produce small parcels of hand-crafted wine meant that we knew that it had to represent the rich, earthy, rustic character of the people, wine and food of the region to make it stand out”.

A visit to the Barossa Valley will see you consumed in all things derived from the history and ancient soils combined.



What makes the Barossa so special and rustic to us (besides our home, heritage and childhood) are the old blue stone Churches, the Barossa Valley Ranges, the farmers and viticulturists, the chooks and the cattle, the old mulberry and fig trees, the wild olives, the smoked mettwurst, the dill cucumbers and Grandma's rote grütze (a German dessert made with Shiraz wine grapes) All the experiences that are ingrained in us – something that money can't buy.

Our Z WINE shows the Barossa Valley's true character and is lovingly produced by us (5th generation Barossan's). The simple and organic food revolution is perfectly matched to our range of wines including the EDEN VALLEY Riesling, XAVE Late Harvest, AVELINE Rosé, ROMAN Grenache/Shiraz/Mataro, JULIUS Shiraz and the NV Tokay (Topaque). We believe that quality should never be compromised and to savour all that is consumed with passion. We source our grapes from only the best vineyards across the prestigious Barossa Valley floor.



Our brand is the result of years of hard work and generations of tradition.

The Barossa has some of the best Shiraz in the world, so we love to show case this variety.

We also love to drink our Shiraz at home with tapas (chorizo and fried olives), homemade pizza (with fresh seasonal toppings!), pasta, chargrilled meats (especially flamegrilled steaks), gourmet small goods platters and cheese plates. It is so deliciously versatile and even drinks perfectly well all on its own! (We are partial to a late night red wine by the fire or on the back porch as the weather warms up – that's the Barossa way of life). is to embrace the connection from the rustic soils in which it grows to the love of sharing food and wine with family and friends.



Janelle Zerk
Glenn

