

Mojo Tasting Notes



2008 Mojo Shiraz

Grapes

100% Shiraz

District of origin of grapes

100% Barossa Valley, South Australia

Vinification

Warm fermentation in static fermenters on skins for 10 – 14 days at 22°C. Gentle pressing off skins using airbag press. Completed malolactic fermentation with new French and American oak. Bottled to screwcap to retain freshness.

Oak maturation

Matured on 60% New French Oak and 40% New American Oak for 12 months.

Analysis

Alcohol 15.0%

pH 3.67

Acid 6.29g/L

Sugar 2.9g/L

Colour

Intense Cherry Black with vivid purple hue.

Nose

Brooding aromas of blackberry pastilles, earthy Barossa Valley floor, toasty cedar and lifted vanillin.

Palate

An immense, rich and juicy palate. Intense upfront fruit, lavishly endowed with ripe plum fruit, blackberry, dark cherry and sweet oak. Saturated with generous flesh and weight these robust flavours extend lustily through the dense smooth palate, sensuously revealing more subtle spicy, mocha, dark mint chocolate notes. The velvety finish is long and satisfyingly silky with pliable soft ripe tannins and a nifty trace of white pepper.

Food match

Serve with a hearty duck and pork neck cassoulet and then finish the bottle with a wedge of primo parmesan cheese.

Winemakers comments

The 2008 vintage was a very testing one for both viticulturalists and winemakers alike. A record breaking heatwave hit in the middle of harvest, which extended for nearly a fortnight, made for very testing times. Fruit left on the vine during this intense heat ripened through shrivel, making it very difficult to achieve flavour and/or green tannins from undeveloped seeds. Fortunately for us (and you) we avoided most of these issues as the majority of our fruit was harvested before the start of March. The result is an intense, rich and powerful shiraz. This wine is a cracker, especially at its price point!

Marty O'Flaherty & Tim Burvill - Winemaker