

Mojo Tasting Notes



2009 Mojo Sauvignon Blanc

Grapes

100% Sauvignon Blanc

District of origin of grapes

100% Adelaide Hills, South Australia

Vinification

Long cool ferments in stainless steel, with aromatic yeasts. No malolactic fermentation. Bottled to screwcap to retain freshness.

Analysis

Alcohol 12.5%

pH 3.17

Acid 6.95g/L

Sugar 2.7g/L

Colour

Pale Green.

Nose

Subtle light tropical fruit aromatics of guava, lychee and slightly under ripe passionfruit with hints of freshly cut grass and lemon blossom.

Palate

Fleshy upfront fruit, displays varietal traits of gooseberry, passionfruit and a lick of freshly picked herbs. Mid palate is well complimented by textural notes of crunchy green apple and nashi pear whilst being supported by crisp, lively fresh lime acidity leading into a lengthy, clean grapefruit tang on the finish. Still imminently gluggable, with one glass still not enough!

Food match

Fresh seafood is the order of the day with this wine, the perfect complement for freshly shucked oysters drizzled with fresh lime juice or lightly gratinéed coffin bay scallops.

Winemakers comments

This variety thrives in the cool climate and high altitude of the Adelaide Hills. The crisp spring and early summer weather preserves the grape's natural acidity, which heightens and defines the flavour. To accentuate the fruit freshness, we have used cold fermentation in stainless steel vats, which sometimes take up to three weeks to finish, but believe the end result is worth the wait in the winery. Serve this wine chilled, but not

Marty O'Flaherty & Tim Burvill - Winemakers