

Mojo Tasting Notes



2010 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 12.6%

pH 3.24

Acid 7.56g/L

Sugar Dry

Colour

Pale Green.

Nose

Intense tropical fruit bouquet of guava, lychee and varietal gooseberry with hints of freshly cut grass and elderflower.

Palate

Fleshy, vibrant, light tropical palate displaying feijoa, passion-fruit and kiwi fruit which seamlessly meld into more mineral notes, further embellished with a lick of freshly picked herbs. Mid palate is well complimented by textural notes of crunchy green apple and a deft hint of creamy lemon curd all supported by a penetrating, crisp lime acidity leading into a long, clean, dry finish.

Food match

Will not disappoint with any shellfish or mollusc you care to shuck at it, be it scampi, bugs, scallops or oysters! The clean citrus tang is also perfectly suited to kingfish or tuna sashimi.

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 too cold.

Marty O'Flaherty & Tim Burvill - Winemakers