

GET YOUR MOJO WORKING



2011 MOJO SAUVIGNON BLANC

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| VARIETAL: | Sauvignon Blanc | |
| APPELLATION: | Adelaide Hills, South Australia | |
| HARVEST DATE: | 29th February 2011 | |
| ALCOHOL: | 12.4% | |
| TA: 7.20g/L | pH: 3.07 | RS: Dry |
| CLOSURE: | Stelvin | |
| WINEMAKER | Marty O'Flaherty | |

SEASON: Following an ideal start to the season, with cool days and warm nights, persistent precipitation and cold conditions ensued post spring, leading us to our wettest vintage in 37 years, the third wettest summer on record here in SA and the second wettest nationally! Tireless work from our growers in the form of dropping fruit early in the season to ensure quicker more even ripening and dropping fruit later in the season to ensure no tainted fruit was harvested.

VINIFICATION:

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 a long cold fermentation in stainless steel vats. Small parcels of fruit were fermented on skins and large oak vats to enhance the textural complexity and overall depth.

The wine (winemakers notes)

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| Colour: | Pale green |
| Nose: | Passionfruit, gooseberry, underlying grassiness and citrus blossom. |
| Palate: | Pineapple and guava. Solid textural notes of crunchy green apple and creamy passionfruit with flinty finish and generous length. |
| Food match: | Well suited to all things seafood and perfect for Yum Cha or your choice of summer salad. |