

Mojo Tasting Notes

2010 Mojo Shiraz

Grapes

100% Shiraz

District of origin of grapes

100% Barossa Valley, South Australia

Winemakers comments

Good rainfall at the end of autumn ensured the season got off to a good start and average rainfall for winter and spring ensured soil profiles were filled heading into the growing season. Though winter was quite cool, bud burst and flowering came on surprisingly early. The abundant precipitation was backed up by some perfectly mild ripening conditions coming out of spring. These mild conditions allowed a balanced accumulation of carbohydrates and slow diminishing of acid in the fruit.

Due to the near perfect growing conditions, vintage in fact commenced approximately one to one and a half weeks earlier than usual, with fruit flavours also appearing at lower sugar levels. This allowed us to pick the fruit a little earlier than previous years, yet this wine is very much in the Mojo Shiraz mould. It has full fruit flavour, great concentration and quintessential Barossa Shiraz richness and drinkability.

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

Colour

Purple red with ruby hue.

Nose

Earthy Barossa Valley floor, plum, bramble, lifted vanillin and spice.

Palate

An opulent, rich palate loaded with blueberries, black cherries and plenty of integrated sweet toasty oak. These fleshy upfront fruit characters are complimented with secondary flavours of dark chocolate, coffee bean, and cassis. The round, full bodied palate is finished with a savoury meaty/gamey layer, fine drying tannins and a neat hint of pepper.

Analysis

Alcohol 15.0%

pH 3.49

Acid 6.71g/L

Sugar 4.0g/L

Food match

Perfect accompaniment for succulent veal cutlet and braised mushrooms and a great BBQ wine.

