

MOJO 02

SHIRAZ VINTAGE 2018

REGION

Barossa Valley

THE LOW DOWN

Picked between 13.5 – 14.5 baume. 7 day ferment on skins, then gently pressed. Malolactic fermentation in stainless steel. Storage in oak for 6 months – combination of 1-3 year old French and American oak then, blended and bottle. As the label suggests, this shiraz is bright and punchy. On the nose, black raspberry fruits with hints of smoky tobacco. The palate follows with densely packed, plush red fruits with lashings of all spice and white pepper. Tannins are soft and sleek. Lively, raspberry, spicy.

THE SPECIFICS

ALC: 14.0%

PH: 3.54

Acid : 6.75G/L

Sugar 0.91 G/L

MOJO WINEMAKERS

