



*in maya  
we trust*

# MOJO IN FULL COLOUR

At Mojo Winemakers we are seriously passionate about wine, but we are just as serious about good times and good vibes. Our wines are crafted thoughtfully from the best fruit available in South Australia, and we love nothing more than road tripping around to seek it out each vintage.

Wherever we end up, our wines are always approachable, affordable and damn delicious. These are the wines to be shared with family and friends, hell, even strangers, to celebrate the convivial nature of life.

**SEE HOW WE LIVE LIFE IN FULL COLOUR**

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## 2020 MOJO PROSECCO

### REGION

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Australia

### GRAPES

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Glera

### THE LOW DOWN

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Picked at the crack of dawn to retain freshness. Fruit was pressed and gently squeezed to avoid any colour or phenolic pick up. Juice was then transferred via chiller to stainless steel for fermentation. Once blended, the all important secondary fermentation began giving the prosecco the creamy racy finish. Retaining its exciting fizz, the wine was bottled.

### TASTING NOTE

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Designed to be drunk young, think heady aromas of apple, fresh fruit and citrus. The palate is soft and approachable with a mouth filling freshness balanced with brilliant crisp acidity. Racy, apple, crunchy. Serve chilled, between 6-8 degrees.

### FOOD MATCH

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As a stand-alone, prosecco is always fantastic to kick things off, but you can never go wrong pairing with fresh eats. Our favourite? Crispy prosciutto, fresh rock melon, rocket, drizzled with fresh olive oil. Bon Appétit!



A U S T R A L I A

**PROSECCO**

racy • apple • crunchy



## NV MOJO MOSCATO

### REGION

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South Eastern Australia

### GRAPES

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Gordo, White Frontignac

### THE LOW DOWN

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Picked in the cool of the morning to retain fresh and vibrant acidity, the fruit was pressed and directly transferred to tank to settle. A cool, controlled ferment in stainless steel was then undertaken to obtain the desirable residual sugar sweetness. Bottling then followed.

### TASTING NOTE

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Fresh, flavoursome and fun with vibrant honeysuckle, peach and freshly picked strawberry on the nose and palate. The palate sweetness is perfect balanced by soft, refreshing acid and a gentle spritz. Drink now.

### FOOD MATCH

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The sweetness of the luscious fruit balanced by a refreshing acidity makes this ridiculously easy drinking Moscato the perfect match for fruit based desserts in many shapes and forms.



SOUTH EASTERN AUSTRALIA

**MOSCATO**

bright • honeysuckle • fresh

## 2020 MOJO PINOT GRIGIO

### WINEMAKER COMMENTS

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2020, whilst a year of challenges, has resulted in one of our favourite vintages yet. Sourced from reliable growers around picturesque South Australia, our 2020 vintage is sure to turn heads. Tuck in!

### REGION

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South Australia

### THE LOW DOWN

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Hand picked at 13 Beaumé at the crack of dawn to retain freshness. Fruit was whole bunch pressed and gently squeezed to avoid any colour or phenolic pick up. Juice was then transferred via chiller to stainless steel ferment tank/vessel. Ferment was 10 days, temperature 12-15C. No malo, no oak - zip, zero.

### TASTING NOTE

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Gorgeously aromatic - think honeysuckle blossom, fennel and freshly cut pear. On the palate, mouthfilling honeyed spiced poached pears and granny smith apple skin, balanced with brilliant crisp acidity. It has great length and a vibrant minerality with a subtle grapefruit tang. Vibrant, floral, citrus.

### FOOD MATCH

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As a stand alone, pinot grigio is always a great aperitif, but you can never go wrong pairing with fish or shellfish. Think seafood risotto or even sashimi.



S O U T H A U S T R A L I A

**PINOT GRIGIO**

vibrant • citrus • floral

**01**

## 2019 MOJO SHIRAZ

### WINEMAKER COMMENTS

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We couldn't believe it. We couldn't go past it. A second opportunity to make a killer shiraz from some of the oldest regions in the country - The Limestone Coast and Barossa Valley. When it's gone, it's gone folks; so get it while you can.

### REGION

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Limestone Coast/Barossa Valley, South Australia

### THE LOW DOWN

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Harvested, picked between 13.5 - 14.5 Beaumé. Five day cold soak, seven day ferment on skins, then gently pressed into a combination of 1-3 year old French and American barriques. The wine spent six months in oak prior to blending and bottling.

### TASTING NOTE

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The label gives it away; 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.

### FOOD MATCH

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BBQ! And any kind really, from BBQ pork ribs from southern USA to the traditional Aussie bangers in bread. You can't put a foot wrong.



LIMESTONE COAST/BAROSSA VALLEY SOUTH AUSTRALIA

**SHIRAZ**  
lively • raspberry • spicy

**02**

## 2019 MOJO CABERNET SAUVIGNON

### WINEMAKER COMMENTS

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Welcome to the rugged Limestone Coast, where it's cool climate delivers a natural freshness that can't be beaten. A hero region for Cabernet Sauvignon, think old style meets new. This is all kinds of delicious.

### REGION

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Limestone Coast, South Australia

### THE LOW DOWN

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Picked at optimum ripeness then cold soaked on skins to extract maximum fruit aromas and gentle tannins. Standard fermentation for 7-10 days and then to 2-5 year old French and American oak. Five months in oak followed by bottling.

### TASTING NOTE

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This is all kinds of delicious. Ripe blackberry and cedar-boxy goodness on the nose. The palate follows with ribena jubey-ness with hints of spicy clove framed by soft graphite like tannins. Intense, fleshy and yet elegant, this has all the hallmarks of great McLaren Vale booze. Fragrant, blackcurrant and supple.

### FOOD MATCH

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Perfect with rich and hearty dishes, as it tends to brighten them. You can never fail with classic pairing of good ol' grilled steak, chips and cabernet.



LIMESTONE COAST SOUTH AUSTRALIA

**CAB SAUV**

fragrant • blackcurrant • supple

**03**



## 2020 MOJO SAUVIGNON BLANC

### WINEMAKER COMMENTS

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There's no mistaking this is Savvy B. Here it is in all its zesty finery. From where the mighty Murray River flows, the warm climate delivers that classical tropical punch.

### REGION

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Riverland and South Australia

### THE LOW DOWN

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Harvested at night at 12.2 - 12.5 Beaumé from different vineyards at differing levels of maturity to capture a broad range of varietal characters from herbaceous through to tropical. Fruit crushed into press via must chiller. Fermentation took place in stainless steel tanks at 12 - 18C. Filtered prior to bottling.

### TASTING NOTE

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There's no mistaking this is Savvy B. Think classic punchy, tropical fruit characters of lime and passionfruit with a hint of peach blossom. On the palate, zesty lemon-lime curd with a delicious grassy herbaceousness and an ever-so slightly salty minerality. It is uber refreshing, crisp and dry with a high degree of sessionability. Perfumed, tropical, crisp.

### FOOD MATCH

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Do you need to? Perhaps a rich ceviche with lots of coriander or for those vegos out there, a stirfry greens with garlic, basil and chilli wouldn't go astray!



RIVERLAND + SOUTH AUSTRALIA

**SAUV BLANC**

perfumed • tropical • crisp

**04**



MOJO

MOJO  
02

MOJO  
04

MOJO WINEMAKERS  
2020 SAUVIGNON BLANC

MOJO 01

MOJO  
01

# MOJO

MOJO WINEMAKERS

JOVAL FAMILY WINES



BRAND	VARIETAL	COUNTRY	REGION	VINTAGE	PACK SIZE	CURRENCY	PRICE PER CARTON
<b>MOJO WINEMAKERS</b>							
Mojo	Prosecco	Australia	Victoria	NV	6	AUD	\$44.00
Mojo	Moscato	Australia	South East Australia	NV	6	AUD	\$36.00
Mojo	Sauvignon Blanc	Australia	Riverland + South Australia	2021	6	AUD	\$44.00
Mojo	Pinot Grigio	Australia	South Australia	2020	6	AUD	\$44.00
Mojo	Cabernet Sauvignon	Australia	Limestone Coast, SA	2019	6	AUD	\$44.00
Mojo	Shiraz	Australia	Limestone Coast/Barossa Valley, SA	2019	6	AUD	\$44.00

NOTE: PRICE IS FOB EX PORT OF MELBOURNE

PLEASE CONFIRM STOCK AVAILABILITY WITH YOUR SALES REPRESENTATIVE. STOCKS ARE LIMITED WHERE INDICATED.

EFFECTIVE DEC 2021