2013 The Gambit

Sangiovese

With the ever-increasing globalisation of the wine industry, we, like you, could be forgiven for thinking we were all just pawns in the big wine company game. The release of the Pawn is a manifestation of our resolve to amend this situation by releasing wines hand crafted from small parcels of premium fruit from our Adelaide Hills Vineyards.

Dry, complex and layered – this wine is multi-faceted with cherry and cranberry fruit, leather and mineral notes, light tannin, and a long complex finish. Spice and violets enhance aromas of cherry-cola and raspberry.

All fruit was sourced from the southern Adelaide Hills and was fermented in open top fermenters allowing maximum extraction of colour and flavour. Partial whole berry fermentation on the *Piccolo* clone, allows for greater complexity. The wine was matured in old American barriques for 9 months prior to bottling.

Chess Trivia - An Italian word for "a trip up" The Gambit occurs in chess when the first player voluntarily sacrifices a pawn or piece in the opening for positional or developmental advantage.

Cellaring Trivia - This wine is enjoyable now, but has the structure to flower into a classic over the next 4 to 6 years.

Goes best with - pizza and a DVD on a Friday night, a bowl of tomato based pasta with the in-laws, cheese and crackers and is also soft enough to be wolfed down by its self.

Harvest Date – April 6th 2013, 5am

Vineyard Location – Macclesfield, Adelaide Hills, South Australia, -35.186149, 138.815208

Vigneron - David Blows

Harvest Weight – 6 tonnes/hectare

Clonal Material – Brunello, Piccolo & Mat Clones

Winemaker - Tom Keelan

Alcohol – 14.6 %

pH – 3.50

T.A. – 6.2

THE PAWN

Wine Co.

ADELAIDE HILLS