



2021 Sangiovese

McLaren Vale

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 select family owned Adelaide Hills, Langhorne Creek and McLaren Vale 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.

**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.

**Vineyard Location** – Miracle Hill Vineyards, McLaren Vale, South Australia,  
-35.223315, 138.601536

**Harvest Date** – 18th March 2021, picked with a Selectiv grape harvester which removes all the materials other than grapes (like sticks, stalks & leaves )

**Harvest Weight** – 5.0 tonnes/hectare

**Clonal Material** – Brunello & Mat Clones

**Vinification**—The fruit was fermented in a small open top fermenter allowing maximum extraction of colour and flavour. Wild fermented with partial whole berry fermentation due to the Selectiv Harvest process, allows for greater complexity. The small batch ferment was initially allowed to go hot, then cooled towards the end of fermentation, then left on skins for several days prior to oak. The wine was matured in old American barriques for 9 months prior to bottling.

**Yeast** - Wild

**Alcohol** – 14.5%

**pH** – 3.32

**T.A.** – 6.65

**GOLD MEDAL**—2022 McLaren Vale Wine Show