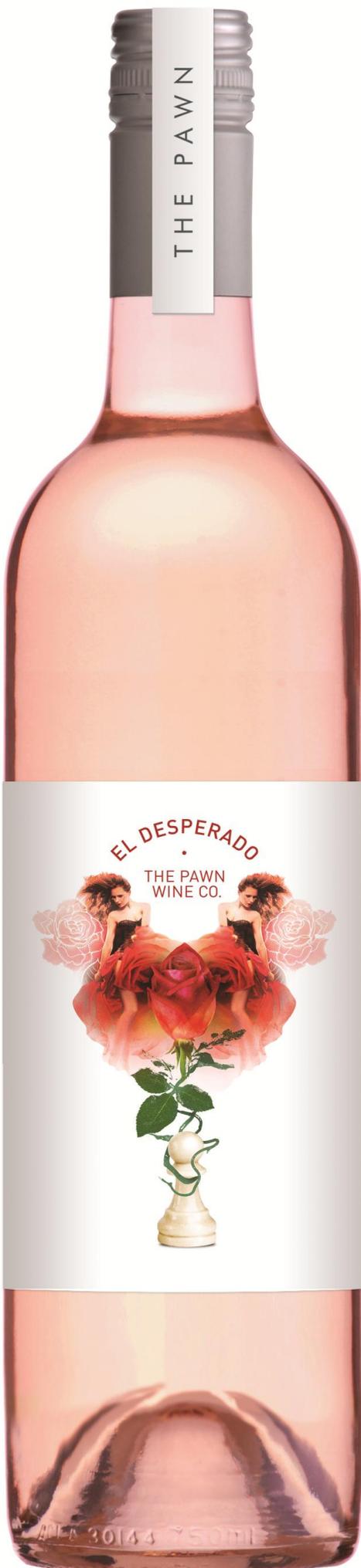


2015 El Desperado
Sangiovese Tempranillo Rose



Our first ever Vintage of El Desperado was 2011, and will always be known in Australian wine history as the *vintage from hell*, as many vineyards succumb to the wet summer. For the Pawn, we sacrificed making our full range of wines that year to create a brand new style wine. Although we did not set out to make the **El Desperado** before that vintage, when you taste this wine, by hell you will be glad we did.

This Rose is made from grapes sourced from our Macclesfield vineyard. A delicate pale salmon hue signifies this as a wine to be consumed on a warm summers day, with food and friends. It shows lifted floral aromas mixed with freshly picked strawberries. The wine has a balanced acidity with a variety layered complexity that will astonish those drinkers expecting a simple quaffer. The palate has delicate hints of rose petal and Turkish delight, and should be consumed chilled or on ice.

Variety trivia – We still believe that this is the only Sangiovese Tempranillo Rose style wine in the world – so far

Chess Trivia - In chess, El Desperado is a doomed pawn that seems determined to give itself up to bring about a stalemate when captured, a pawn that is as good as dead and so sets out to do as much damage as possible.

Goes best with – Spring lunches & summer afternoons.

Label Trivia - For your drinking pleasure, when the rose on the label changes to reveal the skull(16°), it indicates the wine will need to be put on ice or back in the fridge.

Harvest Date – February 26th 2015, 4am Tempranillo, March 6h 2015, 4am Sangiovese

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

Harvest Weight – 8 tonnes/hectare

Clonal Material – D8V12 Tempranillo, Piccolo Sangiovese

Alcohol – 12.5%

pH – 3.17

T.A. – 6.03



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