



2017 El Desperado

Pinot Noir

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, our first Pinot Noir was made from grapes sourced from our Macclesfield vineyard and with warm days and cool nights, it provides ideal growing conditions for this varietal.

A blend of 6 different clones, we have taken to a bit of winemaking in the vineyard with all 6 clones being harvested together and fermented as one complete blend. The wine was left on skins for 2 days, then fermented dry over the next 10 days.

Aromas of cherry cola, rose petals and spice erupt from the glass.

On the palate, the wine reveals a berry fruit explosion of black cherry and cranberry, with touches of balsamic and earth tones.

Variety trivia – Pinot Noir is the vigneron's heartache and the winemakers' holy grail. Never to be underestimated, this variety in the right region in the right hands can be a king maker.

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 – The dry, savory long finish indicates that this is a food wine, and one which would pair marvelously with Peking Duck from Chinatown or a block of dark chocolate and Netflix on a Friday night.

Harvest Date – April 11th 2017 11am (pretty late start for me)

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

Harvest Weight – 6 tonnes/hectare

Clonal Material – MV6, 114, 115, 777, 113 & #5

Alcohol – 14.5%

pH – 3.57

T.A. – 5.72



THE PAWN
Wine Co.

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