

2017 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 and KDT Radio podcasts.

**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** – March 15th 2017, 5am Tempranillo,  
March 31st 2017, 7am Sangiovese

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

**Harvest Weight** – 8 tonnes/hectare

**Clonal Material** – D8V12 Tempranillo, Piccolo Sangiovese

**Alcohol** – 12.75%

**pH** – 3.34

**T.A.** – 6.07



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