

2019 El Desperado Pinot Grigio

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 of 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 wine shows aromas of Nashi pears and new season white peach with a subtle hint of citrus fruits and sea spray. Once allowed to open up in the glass, it has subtle undertones of fresh-cut spring flowers, Cantaloupe off the knife and is accented by citrus blossom and soft floral notes. On the palate, it has a long textured finish with juicy Honeydew melon and lemon sherbet flavours all entwined with just enough natural acidity to give a clean crisp finish.

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 – It will accompany any Asian inspired cuisine, Vietnamese Pho take-away, or just a slab of King Fish with a sharp knife, a spray of soy sauce and a tube of that really hot wasabi.

Cellaring Trivia - This wine is enjoyable young, but with its spicy texture and palate weight, it has the structure to flower into a classic over the next 2 years

Label Trivia - For your drinking pleasure, when the Daisy 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 4th, 2019, 3am (way too early!!)

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,

-35.186149, 138.815208

Harvest Weight – 6 tonnes/hectare

Clonal Material - VV13

Alcohol - 13.7 %

pH - 3.23

T.A. – 6.49

