



2019 El Desperado Sangiovese Tempranillo Rose

Our first ever Vintage of El Desperado Rose 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 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 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 – Tempranillo and Sangiovese aren't your normal cohorts in winemaking, the silky smooth Spaniard meets the cut and dry, disciplined Italian - and picked early, the volume is turned right down on all their unique characters, to make a beautiful fusion

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.

Label Trivia - For your drinking pleasure, when the Rose on the label changes to reveal the skull (18°), it indicates the wine will need to be put on ice or back in the fridge.

Goes best with – Spring lunches, summer afternoons and KDT Radio podcasts

Vineyard Location – Estate Grown in Macclesfield,

Adelaide Hills, South Australia,

-35.186149, 138.815208

Harvest Date – February 27th 2019, 6am Tempranillo,

March 12th 2019, 6am Sangiovese

Harvest Data– Machine Harvested with Braud 9000L@

7 tonnes/hectare

Clonal Material – D8V12 Tempranillo,

MAT Clones Sangiovese

Winemaking Jargon - The 2 parcels of fruit were picked at optimum Rosé flavour and acid balance, left on skins for 2.5 hours, then gently pressed after extracting desired colour and flavour. The free run juice was fermented under cool conditions which ensured that the delicate fruit flavours and textural palate weight were retained.

Yeast – Cultured

Alcohol – 13.1%

pH – 3.27

T.A. – 6.49