



EL DESPERADO by THE PAWN WINE CO

2021 Rose

My 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. At the Pawn, I sacrificed making my full range of wines that year to create a brand new style of wines. A Pawn, desperate to stay in the game, willing to sacrifice everything and create something new. Wines with lower in Alcohol, brighter in fruit expression, and minimal human intervention. Although I did not set out to make **El Desperado** before that vintage, when you taste the wines, by hell you will be glad I did. **TK**

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 with a balanced acidity and layered complexity that will astonish those 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 but the silky smooth Spaniard meets the cut and dry Italian - picked early, with the volume turned right down on all their usual bluster, to make a beautiful fusion

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.

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 flower on the label blooms it indicates that the wine is chilled at it's ideal drinking temperature to share and enjoy.

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

Vineyard Location – Estate Grown in Langhorne Creek, South Australia,
-35.186149, 138.815208

Harvest Date – February 22nd 2021, 6am Sangiovese,
March 3rd 2021, 8am Tempranillo

Harvest Data– Machine Harvested with Pellenc Selectiv
7 tonnes/hectare

Yeast – Wild

Alcohol – 12.1 %

pH – 3.19

T.A. – 6.3

