



2018 El Desperado Tempranillo Sangiovese Shiraz Montepulciano

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.

Blending was once seen by some as the poorer by-product of winemaking, but is now used to create wines which are greater than the sum of all parts. It is always the first red I put together each year and often takes the longest time to craft.

A blend of 4 varieties, we take the finest characteristics of each, to compose a medium bodied wine that is a mouth filling textural flavour bomb, that will accompany any food on any occasion.

The Sangiovese brings sexy aromatics of cherry cola and raspberry, with fine tannins on the palate. Tempranillo adds a perfumed lift and spicy richness, Shiraz delivers deep colour, berry fruits, pepper and velvety tannins while the rebellious Montepulciano sits in the background lobbing bombs of cocoa, tobacco and jam preserves.

Variety trivia – We still believe that this is the only Tempranillo Sangiovese Shiraz Montepulciano blended 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 – Pizza on a Friday night, pasta with fresh tomato and chilli, Lamb shanks with lots of sauce and crusty bread

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

Harvest Date – March 26th 2018, 4pm Tempranillo,
April 4th 2018, 2pm Shiraz
April 14th 2018, 8am Sangiovese & Montepulciano

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

Clonal Material – D8V12 Tempranillo, Piccolo Sangiovese,
BVRC12 & 1654 Shiraz

Winemaking Jargon - Each individual parcel was placed into 5T open top fermenters and each got a 7 – 9 day ferment, pumped over twice daily for 20 minutes each. Pressed to tank, then racked to older American and French Oak for a 9 - 12 month maturation. Blending occurred after 9 months and the final blend spend a further 3 months in oak to aid in integration.

Alcohol – 14.5%

pH – 3.63

T.A. – 5.08

