

2016 El Desperado

Shiraz



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, our first Shiraz was made from grapes sourced from our Macclesfield and Langhorne Creek vineyards and with warm days and cool nights, it provides ideal growing conditions for this varietal. A blend of grapes from both our Adelaide Hills and Langhorne Creek vineyards, we have taken the finest characteristics of each, and hand-crafted a full bodied wine that can be both a drink now style or cellar nicely for the medium term.

As the crow flies its only 20 kms between these blocks, but the Hills fruit brings lifted raspberry, cola and pomegranate, with a bright balanced acidity on the palate, while the Creek fruit infuses a generous earthiness with ripe plum and blackcurrants and the quotidian soft, long tannins.

**Variety trivia** – This wine is not only a blend of 2 regions, but also 5 different clones of Shiraz PT23, PT15, ESA3021, 2626 and 712

**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** – Lamb Roast on Sundays, Pepper Steak or Korma Curry

**Harvest Date** – March 12th & April 2nd 2016

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

Langhorne Creek, South Australia,  
35°21'11.5"S 139°02'25.9"E

**Harvest Weight** – 6 tonnes/hectare

**Clonal Material** – PT23, PT15, ESA3021, 2626 and 712

**Alcohol** – 14.5%

**pH** – 3.5

**T.A.** – 5.2



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