EL DESPERADO
THE PAWN WINE CO.
ADELAIDE HILLS

The Pawn Wine Co.



2022
EL DESPERADO PINOT NOIR

AROMA
Aromas of cherry cola, rose petals and spice erupt from the glass.

PALATE
On the palate, the wine reveals a berry fruit explosion of black cherry and cranberry, with touches of balsamic and earth tones.

VINIFICATION
Prior to fermentation, the grapes were left on skins for 2 days, then wild fermented dry over the next 10 days with 10% whole bunch, in an open top fermenter. The ferment was hand plunged twice a day, with the temperature peaking at 32ºC . Post ferment, the wine re-mained on skins for 4 days, after which it was pressed into a mix of new and old (10% : 90%) French oak puncheons (500L) for malolactic fermentation and maturation of 6 months.

TEHNICAL ANALYSIS
pH: 3.47
Acidity: 5.82 g/L

FOOD MATCHING
The dry, long finish indicates that this is a food wine, and one which would pair marvelously with Peking Duck from Chinatown.

RANGE
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.

thepawn.com.au
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