

EL DESPERADO by THE PAWN WINE Cº

2019 Red Blend

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 balanced 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***

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, I 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 – I 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, anything easy to cook when you can't be arsed !!

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

Winemaking Jargon - Each individual parcel was placed into open top fermenters and get a 9 day ferment, pumped over by hand twice daily for 20 minutes each. Pressed to tank, then racked to older American and French Oak for a 9 month maturation. Blending then occurs and the final blend spends a further 3 months in oak to integration the 4 varieties.

Alcohol – 14%

pH – 3.48

T.A. – 6.6