THE PAWN

The Pawn Wine Co.



2021
TEMPRANILLO

AROMA
The wine shows luscious fruits of the forest, mint & tobacco mingled with aromas of strawberry and raspberry.

PALATE
Masses of ripe succulent cherry, currant, blackberry, and mulberry flavours, which should develop herb, olive, tar, spice and sometimes-earthy characters with age.

VINIFICATION
The fruit was divided into 2 small open top fermenters, the 1st being plunged by hand twice a day, for 8 days to extract the right amount of flavour and colour. The 2nd was whole berry fermented for 12 days and then pressed straight to oak. The wine was placed in a combination of old French oak and new Hungarian oak for a period of 9 months.

TECHNICAL ANALYSIS
pH: 3.57
Acidity: 6.2 g/L

CELLARING
This wine is enjoyable now, but with its spicy texture and palate weight, it has the structure to flower into a classic over the next 4-5 years.

VINTAGE
Perfect warm ripening conditions over the summer months after beautiful winter and spring rain make V21 certainly one of the best years ever seen from the adelaide hills.

FOOD MATCHING
Lamb roast with all of the trimmings, Gran's casserole on a Sunday night, or something with a bit of spice like a Moroccan stew, or a leather couch, a good book and a block of dark chocolate.

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