

EL DESPERADO



T H E P A W N
WineCo.

ADELAIDE HILLS



Tom Keelan—
*Proprietor, Winemaker
and Crayon Control*

Tale of a checkered past...

Born out of the pristine landscape and viticultural diversity of the Adelaide Hills and Langhorne Creek, El Desperado is an experimental range of wines that naturally reflect each vintage and the beguiling land of which they were conceived.

These wines are made in the vineyard, handcrafted with minimal intervention using naturally occurring wild yeasts indigenous to each single vineyard allowing the brilliance of the fruit to shine through.

Unique wines grown of alternative varieties rescued from the scourge of commercial blending.

The Mission Statement that hangs above my office door

With the ever increasing centralisation of the wine industry we could be forgiven for thinking we're all just pawns in the big wine brand game. All releases by the Pawn Wine Co. are manifestations of my resolve to amend this situation by releasing handcrafted wines from small parcels of premium fruit from our Adelaide Hills and Langhorne Creek vineyards.

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Sustainability is at the very heart of every drop.

Our Adelaide Hills and Langhorne Creek Vineyards are managed exclusively by family members who, over the last decade, have undertaken a policy of returning 20% of each vineyard's land to native vegetation. Native flora seeds are all harvested within the local area and planted in natural corridors which attract and foster the movement of returning native fauna.

Utilising best practice, environmentally sustainable principles, our vineyards are recognised as members of Sustainable Australia Winegrowers (SAW), ENTWINE, and are accredited under the Freshcare assurance program.

Sustainability and the health of our environment are foremost in our minds as we build for future generations.



Our Macclesfield Vineyards, a scenic patchwork in the heart of the Adelaide Hills

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.

The term 'Low Intervention' or 'Low-fi' best describes our approach to El Desperado, crafting wines by hand

with minimal additives and a simple winemaking process. As a result these wines exhibit the diverse and elegant characteristics synonymous with the Adelaide Hills and Langhorne Creek.

**By staying small and hands on,
we can continue my crusade to create
unique handcrafted wines from these
precious cool climate appellations.**

EL DESPERADO

Sauvignon Blanc

ADELAIDE HILLS—2020

Erupting out of the glass with aromas of lush passion fruit, herbal lifts, citrus and stone fruits.

The palate shows moist grapefruits, lime pie and lychees with a long textured finish, fresh acidity and a delicate mineral edge.

The wine is made to capture and highlight the unique terroir of the Adelaide Hills, the perfect summer's day accompaniment with the sand between your toes.



Our thermal label technology indicates this wine's ideal drinking temperature when chilled at 16°C

Harvest Date: 5am—February 28th, 2020

Vineyard Location: Macclesfield, Adelaide Hills
-35.186149, 138.815208

Harvest Weight: 8.5t/ha

Clonal Material: F4V6

Alcohol: 13.7%

pH: 3.16

Total Acidity: 6.15



EL DESPERADO

Pinot Grigio

ADELAIDE HILLS—2020

Heady aromas of Nashi Pears and new season white peach, with subtle hints of citrus fruits and sea spray.

On the palate it has a long textured finish with juicy Honeydew melon, lemon sherbet and Cantaloupe off the knife, all entwined with just enough natural acidity to give a clean crisp finish.

This wine will accompany Asian inspired cuisines such as Phở, or simply a slab of King Fish with a sharp knife, a spray of soy sauce and a tube of that really hot wasabi.



Our thermal label technology indicates this wine's ideal drinking temperature when chilled at 16°C

Harvest Date: 3am— March 4th, 2020 (Really bloody early)

Vineyard Location: Macclesfield, Adelaide Hills

-35.186149, 138.815208

Harvest Weight: 6t/ha

Clonal Material: VV13

Alcohol: 13.7%

pH: 3.23

Total Acidity: 6.49



EL DESPERADO

Tempranillo Sangiovese Rosé

ADELAIDE HILLS—2020

A delicate pale salmon hue signifies this as a wine to be consumed on a warm summers day with food and friends. It shows lifted floral aromas mixed with freshly picked strawberries.

The wine has a balanced acidity with a layered complexity that will astonish drinkers expecting a simple quaffer.

The palate has delicate hints of rose petal and Turkish delight, consume chilled with spring lunches, summer afternoons and Kudeta Radio podcasts.



Our thermal label technology indicates this wine's ideal drinking temperature when chilled at 16°C

Harvest Dates: 6am—February 27th, 2020 (T)

6am—March 12th, 2020 (S)

Vineyard Location: Macclesfield, Adelaide Hills

-35.186149, 138.815208

Harvest Weight: 7t/ha

Clone: D8V12 Tempranillo, MAT Clones

Sangiovese

Alcohol: 13.1%

pH: 3.27

Total Acidity: 6.49



EL DESPERADO

Pinot Noir

ADELAIDE —2020

A blend of six different clones, we have taken to a bit of winemaking in the vineyard with all six clones harvested and fermented together as one complete blend. Cold soaked for two days, the wine was fermented dry a further 10 days.

Aromas of cherry cola, rose petals and spice erupt from the glass. The palate reveals a berry fruit explosion of black cherry and cranberry with touches of balsamic and earthy tones.

The dry, savory long finish indicates that this is a food wine, one which would pair marvelously with Peking Duck from Chinatown, or Netflix and a block of dark chocolate and on a Friday night.

Harvest Date: 10am—March 15th, 2020

Vineyard Location: -35.186149, 138.815208

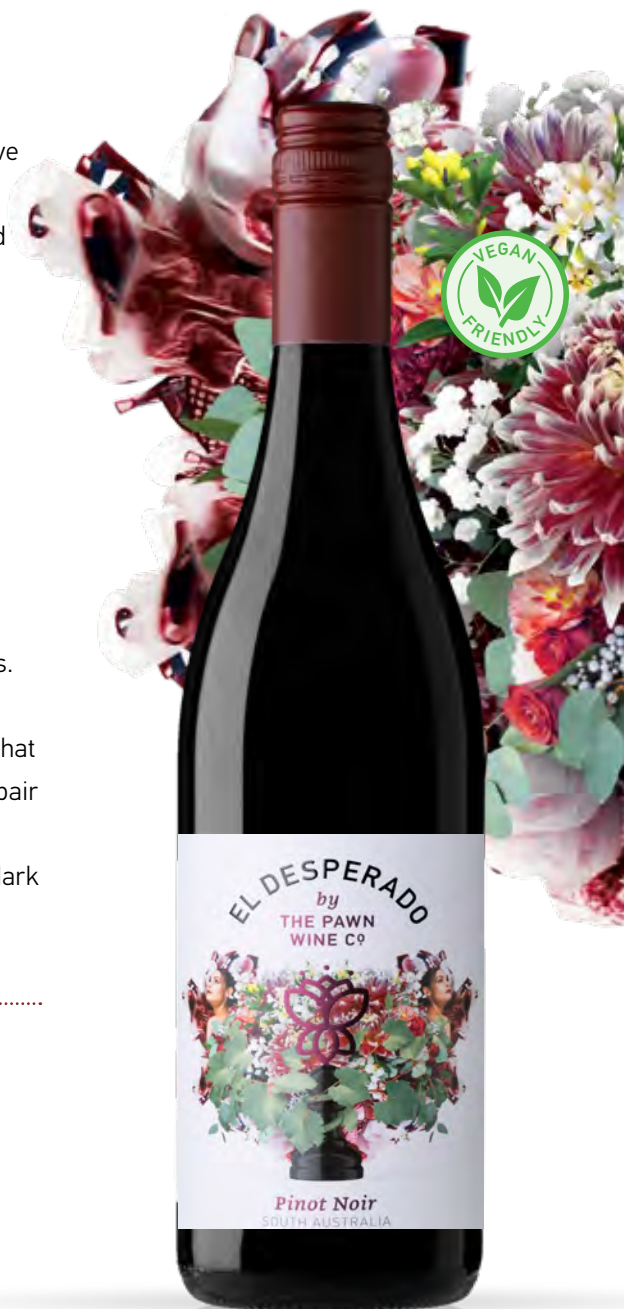
Harvest Weight: 7t/ha

Clonal Material: MV6, 114, 115, 777, 113 & #5

Alcohol: 14.5%

pH: 3.47

Total Acidity: 5.82



EL DESPERADO

Red Blend

ADELAIDE HILLS—2019

A blend of four varieties, the finest characteristics of each composing a medium bodied wine that is best described as a juicy flavour bomb.

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

Drink with Friday night pizzas or saucy pasta with fresh chilli and tomato accompanied by crusty bread.

Harvest Dates: 4pm—March 26th, 2019 (T)

2pm—April 4th, 2019 (Sh), 8am—April 14th, 2019 (S/M)

Vineyard Location: Macclesfield, Adelaide Hills
-35.186149, 138.815208

Harvest Weight: 8 tonnes/hectare

Clonal Material: D8V12 Tempranillo, Piccolo
Sangiovese, BVRC12 and 1654 Shiraz

Alcohol: 14.5%

pH: 3.63

Total Acidity: 5.08



EL DESPERADO

Shiraz

LANGHORNE CREEK, ADELAIDE HILLS—2019

A blend from both our Adelaide Hills and Langhorne Creek vineyards culminating in a bright expression of each regions finest characteristics.

As the crow flies it's 20kms between these blocks, yet 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, blackcurrants and the quotidian soft, long tannins.

Must be consumed with lamb roast on Sundays with Tom Cruise before he went all weird.

Harvest Dates: March 12th & April 2nd, 2019

Vineyard Location: Macclesfield, Adelaide Hills
-35.186149, 138.815208 | Langhorne Creek, South
Australia, -35.3531944, 139.0405278

Harvest Weight: 6 tonnes/hectare

Clonal Material: PT23, PT15, ESA3021, 2626
and 712

Alcohol: 14.5%

pH: 3.5

Total Acidity: 5.2



EL DESPERADO



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