

# TEMPUS TWO



## Uno Series

# Hunter Valley Shiraz

VINTAGE 2014

The Uno Series represents the very best of Hunter Valley winemaking. Luxurious and elegant, wines are only made in exceptional vintages in very small quantities.

The Shiraz grapes were sourced from 25 year old vines in the St Albans Vineyard at Scone in the Upper Hunter. A vineyard that sadly, after the 2014 harvest, no longer exists. Higher altitude, red volcanic soil and low yields combined with a sensational growing season have resulted in an exquisite representation of Hunter Valley Shiraz.

After 18 months maturation in both French and American oak, only the top Hogs Heads (300L barrel) were chosen to make up the final wine.

### VINTAGE

2014

### REGION

Hunter Valley, NSW

### TECHNICAL

PH: 3.33  
TA: 6.96 G/L  
RS: 3.4 G/L  
SO2: 35.2/106.4 PPM  
ALC: 13.9%

### WINEMAKER

Andrew Duff

### PALATE

A classic, medium to full bodied, Hunter Valley Shiraz. Bright red berry and ripe plum fruit flavours combine perfectly with savoury earthy, spice and clove characters. A layered, complex wine with soft, velvety tannins and a vibrancy stemming from harmony of balance.

### AROMA

Perfumed raspberry and blueberry aromas intertwine seductively under nuances of mocha, vanilla bean, Christmas pudding and a subtle earthy spice.

### CELLARING

This wine will benefit from careful cellaring for 10 – 15 years. Over time, tannins will soften even further and the wine will develop deeper black berry and plum aromas and flavours of licorice, spice and dark chocolate.



### VISIT US

Cnr of Broke & McDonalds Rds  
Pokolbin, Hunter Valley  
Open 10am to 5pm daily

### GET IN TOUCH

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