



TEMPUS TWO

COPPER SERIES

Semillon Sauvignon Blanc

VINTAGE 2020

The Copper series takes our winemaking spirit to a new level, offering hand-crafted, old world-style wines with an Australian twist. The Copper series is the epitome of modern style meets classic finesse.

The grapes for the Sauvignon Blanc were sourced from the Adelaide Hills where they were pressed and transported to the Hunter Valley where the Semillon was harvested. Fermentation followed with the addition of select aromatic yeast strains. The wine was then transferred to new American oak for fermentation and ageing for 3 months. The wine was then blended with 55% Semillon and 45% Sauvignon Blanc to create a fresh Fume Blanc influenced wine style of great texture and complexity.

VINTAGE

2020

REGION

Hunter Valley, NSW

TECHNICAL

PH: 3.23
TA: 6.5 G/L
RS: 2.4 G/L
ALC: 12.22%

AROMA

Gooseberry, pine-lime dominated citrus and hints of passionfruit lift from the glass.

PALATE

The same tropical aromatics transition onto the palate to create a concentrated yet refreshing, vibrant, balanced glass of wine.

WINEMAKER

Andrew Duff

VISIT US

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

GET IN TOUCH

Sales Enquiries +61 2 8345 6377
Cellar Door +61 2 4993 3999
Pewter Membership 1800 687 459

ONLINE

tempustwo.com.au
info@tempustwo.com.au
facebook.com/tempustwo

#tempustwo
@tempustwowines

