

*powerful, impressive  
and memorable...*

UNO CELLAR DOOR SERIES



## *Uno Hunter Valley Semillon*

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 fruit was machine harvested off the Bainton vineyard in the Broke parish of the Hunter Valley. Sandy loam over clay, the un-irrigated/dry grown vineyard has planting dating back to 1923, which is the exact block the Uno Semillon is harvest from. Fermentation was carried out at cool temperature in stainless steel to preserve the fruit. Fermentation lasts for 1-2 weeks. Post fermentation the wine was racked off the ferment lees, clarified, filtered and bottled immediately to retain freshness.

### Region

HUNTER VALLEY, NSW

### Varietal

100% SEMILLON

### Technical

PH: 2.90  
TA: 8.40 G/L  
RS: 1.0 G/L  
ALC: 10.30%

### Winemaker

ANDREW DUFF

### Palate

Harmoniously balanced, lime and white peach dominate a mineraly austere line.

### Aroma

Elegant citrus nuances with accentuated lime with a floral like lift that leaps from the glass.

### Cellaring

This wine will benefit from careful cellaring for at least a further 5 years, however its reason for re-release it is drinking perfectly now.



TEMPUS TWO



### VISIT US

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

### ONLINE

    
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### GET IN TOUCH

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