



TEMPUS TWO

COPPER SERIES

Sparkling Pinot Chardonnay

VINTAGE 2013

Pewter is our regal wine series, delivering a premium experience that embodies all that Tempus Two has to offer. All the varieties are sourced from single regions in Australia's premier wine-growing areas and the end result is magnificent, luxurious, artisan wine developed with love and care. Distinctive bottles stamped pewter labels and crisp clean styling reflect the sophistication and confidence of the wines profiled in our Pewter Series.

Produced primarily in the traditional method or "méthode champenoise", the Pewter Series Sparkling Pinot Chardonnay is transferred to tank upon disgorging to ensure overall quality of each individual bottle. The base wine is created using the varieties of pinot noir and chardonnay and spends a minimum of 30 months on yeast less before disgorging.

This premium and bottle fermented sparkling wine with intense varietal aromas and flavours, is made from fruit sourced from premium vineyard sites from the cool climate Adelaide Hills.

VINTAGE

2013

REGION

Adelaide Hills, SA

TECHNICAL

PH: 3.05

TA: 8.2 G/L

RS: 11.5 G/L

ALC: 12.9%

WINEMAKER

Andrew Duff

AROMA

A complex bouquet of lifted citrus, toffee like apple, red apple skin, cashew and butter on toast.

PALATE

Juicy, fresh and crisp this wine is underpinned by racy citrus, baked apple pie and elegant minerality with a generous mouth filling seductiveness.

CELLARING

As is the case with all vintage méthode champenoise styled wines the 2013 Sparkling Pinot Chardonnay is drinking perfectly now and will continue to do so for the next 4-6 years.

VISIT US

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

GET IN TOUCH

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