

TEMPUS TWO



Sauvignon Blanc 2011

An innovative winemaking spirit and adherence to quality elevates the Copper Range to where modern style meets classic finesse.

Made from traditional European varietals and blends, sourced from premium vineyards in Australia's premier wine regions, the copper range is hand-crafted with an Australian twist.

Complete with eye-catching copper labels, these wines bring style and sophistication to every table.

VINTAGE

2011

AROMA

An intriguing mixture of fresh gooseberry and tropical fruit characters and subtle toasty oak, flinty characters

PALATE

Generous tropical and gooseberry fruit flavours are complemented by full barrel ferment complexity. The wine is balanced with a refreshing citrus acidity..

OVERVIEW

Hand harvested Sauvignon Blanc grapes were crushed and pressed at optimal ripeness. The grapes were processed into juice with no skin contact and the juice was clarified by centrifugation prior to inoculation with the selected yeast strain QA23. Fermentation was carried out in French oak at around 25degrees and post fermentation, the wine was stabilised, chill filtered and held cold until bottled.

CELLARING

This wine is drinking well now and should be enjoyed while it is fresh.

TECHNICAL INFORMATION	
Region :	Adelaide Hills
Vintage:	2011
pH:	3.3
TA:	8.35 g/L
RS:	7.5 g/L
SO2	35/135 ppm
Alc:	12.50%

CONTACT

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Visit us at cellar door,
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Modern style

Classic finesse