

*delicate, well balanced  
& smooth*

COPPER SERIES



## *Sauvignon Blanc*

VINTAGE 2012



An innovative winemaking spirit and adherence to quality elevates the Copper Series 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 series is hand-crafted with an Australian twist. Complete with eye-catching copper labels, these wines bring style and sophistication to every table.

The 2012 growing season was marked by cool conditions coupled with well-timed rain resulting in intensely expressive Sauvignon Blanc Fruit. 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 25 degrees and post fermentation, the wine was stabilized, chill filtered and held cold until bottled.

### Palate

Delicate gooseberry flavours with a touch of pear. A well balanced wine exhibiting a full bodied palate structure with good mouth feel & refreshing balanced acidity.

### Aroma

Lifted gooseberry and nettle with a subtle hint of charry French oak.

### Cellaring

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

### Region

ADELAIDE HILLS

### Varietal

SAUVIGNON BLANC

### Technical

PH: 3.3  
TA: 7.7 G/L  
RS: 3.0 G/L  
SO2: 35/137 PPM  
ALC: 13%

### Winemaker

SCOTT COMYNS

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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