Tempranillo

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.

This Spanish variety has found a new home in Tempus Two's Copper range. The fruit was sourced from cool climate Vineyards in Victoria and South Australia where fruit was allowed to grow gradually to reach optimum ripeness, producing deep purple colours and rich ripe berry flavours. The grapes were machine harvested in the cool of night after which they were cold soaked, aiding in the extraction of vibrant colour and integrated tannins. The grapes were then fermented in open top fermenters and hand plunged three to four times a day. Post fermentation, the wine was allowed to mature in New American and French oak, allowing subtle integration of vanillin and spice characters, adding to the complexity of this rich, medium bodied wine.

Region
ADELAIDE HILLS, SA
RIVERLAND, SA
MURRY DARLING, VIC

Varietal
100% TEMPRANILLO

Technical
PH: 3.38
TA: 7.27 G/L
RS: 2.8 G/L
SO2: 43/83 PPM
ALC: 14%

Winemaker
ANDREW DUFF

Palate
A medium bodied wine ripe bramble berry flavours. Textural palate with fine grainy tannins and a velvety yet spicy finish from aging in new American and French Oak.

Aroma
Intense cherry and dark berry fruits with dusty characters and spice notes adding complexity.

Cellaring
This wine is drinking well now but will cellar for the next 5–10yrs.

TEMPUS TWO