

TEMPUS TWO



Wilde Chardonnay 2010

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

2010

AROMA

A complex, rich, Burgundian style nose displaying stone fruit, citrus and apple aromas. This is enriched by wild yeast barrel ferment characters and cheesy, biscuity hints from lees stirring.

PALATE

A luscious, full-bodied chardonnay with layers of flavours, enhanced by a lemon zesty acidity which gives line and length to the wine.

OVERVIEW

We have drawn upon 'Old World' influences in the making of this wine and believe it exhibits the ultimate in style and substance. The old vine chardonnay fruit from the famous Richmond Grove vineyard in the Upper Hunter Valley has been enhanced by the addition of fruit from our new plantings in the Adelaide Hills, an exciting new region for exceptional chardonnay. Pristine fruit was harvested cool, crushed, pressed and the cloudy juice transferred to a selection of French oak barriques. The barriques were never inoculated, allowing a wild fermentation to occur. This imparts distinctive aromas and

flavours to the wine. Maturation on lees in barrique for nine months, in combination with batonage, before strict barrel selection for blending has resulted in this premium wine of very limited quantity.

CELLARING

This wine is drinking well now but will cellar for the next 5-10 years

TECHNICAL INFORMATION	
Region-	Adelaide Hills, SA Hunter Valley, NSW
Vintage:	2010
pH:	3.13
TA:	7.45 g/L
RS:	4.2 g/L
SO2	40/166 ppm
Alc:	13.0%

WINEMAKER

Scott Comyns

CONTACT

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Visit us at cellar door;
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Modern style

Classic finesse