

*luscious & smooth  
with an abundance of  
berry fruit flavours*

PEWTER SERIES



## *Barossa Valley Shiraz*

VINTAGE 2011



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.

2011 was an extremely difficult vintage with frequent wet periods throughout the growing season. The cooler temperatures resulted in intense cool climate fruit characters and fortuitous low cropping levels which enabled the fruit to ripen without disease pressure. The fruit was crushed into potter fermenters and allowed to warm up for two days before being inoculated with the yeast strain BDX. Fermentation was conducted at 18 degrees C for approximately seven days before the grapes were pressed off through a new Bucher airbags press to produce this intensely colored wine with powerful fruit and soft tannins. This is a style that is capable of being cellared for decades or being consumed young when the fruit is dominating.

### Palate

A full bodied wine with soft tannins, strong red & black berry fruit flavours, pepper and spice. Cassis and earthy overtones complete the wine.

### Aroma

Powerful cassis and chocolate aromas with charred overtones. Some pepper, cinnamon and coffee characters from oak aging present in the background.

### Cellaring

This wine is drinking beautifully now and but will benefit over the next 5-10 years.

### Region

BAROSSA VALLEY

### Varietal

100% SHIRAZ

### Technical

PH: 3.37  
TA: 7.2 G/L  
RS: 2.5 G/L  
SO2: 35/88 PPM  
ALC: 13.80%

### 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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