

TEMPUS TWO



Botrytis Semillon

2005

The Pewter range embodies the Tempus Two spirit to create a unique and distinctive range of wines.

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 Range.

VINTAGE

2005

AROMA

Preserved apricots and candied citrus marmalade with hints of wild honey.

PALATE

Powerfully rich and opulent displaying the quintessence of botrytis semillon. The flavours of dried apricots, citrus fruit marmalade and underlined by a subtle touch of wild honey. The wine displays restrained acidity ending with a refreshing citrus lift, balanced by the concentration of flavours that give overall elegance and finesse.

OVERVIEW

Botrytis Cinerea is known as the "noble" rot, a fungal infection causing, amongst other things, dehydration and concentration of juice within the infected grape. The natural sugar levels therefore increase and the grapes are harvested late to fully capture the intensity of sweetness and complex flavours.

CELLARING

This wine will benefit from aging for up to 10 years.

TECHNICAL INFORMATION

Region:	Griffith, NSW
Vintage:	2005
pH:	3.28
TA:	9.90 g/L
RS:	216 g/L
SO2:	34/216 ppm
Alc:	10.0%

WINEMAKER

Scott Comyns

CONTACT

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Visit us at cellar door;
Corner of Broke and McDonalds Road,
Pokolbin, Hunter Valley



Modern style

Classic finesse