

# TEMPUS TWO



## Botrytis Semillon

2008

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

2008

### AROMA

Rich aromas of dried apricot, zesty citrus fruit marmalade and hints of honey.

### PALATE

The palate is rich and opulent with a refreshing citrus lift - the quintessence of botrytis Semillon. Citrus fruit marmalade flavours combine with apricot and hints 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:	2008
pH:	3.39
TA:	11.44 g/L
RS:	213 g/L
SO2	23/293 ppm
Alc:	9.5%

### 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