

*complex & creamy
with warm biscuity
characters*

PEWTER SERIES



Botrytis Semillon

VINTAGE 2009

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.

Botrytis Cinerea is known as the "Nobel" rot, a fungal infection which puts holes through the side of the grape causing dehydration of the grape and amongst other things, 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.

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 and light drying tannins which are balanced by the concentration of luscious natural sugars resulting in overall elegance and finesse.

Aroma

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

Cellaring

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

Region

RIVERINA, NSW

Varietal

BOTRYTIS SEMILLON

Technical

PH: 3.22
TA: 10.1 G/L
RS: 186 G/L
SO2: 27/276 PPM
ALC: 10.6%

Winemaker

SCOTT COMYNS



TEMPUS TWO



VISIT US

Cnr of Broke & McDonalds Rds,
Pokolbin, Hunter Valley
Open 10am to 5pm daily

ONLINE

tempustwo.com.au
info@tempustwo.com.au
[facebook.com/tempustwo](https://www.facebook.com/tempustwo)

GET IN TOUCH

Sales Enquiries: +61 2 8345 6377
Cellar Door: +61 2 4993 3999
Pewter Membership: 1800 687 459