

*fresh & lifted with classic
citrus flavours*

PEWTER SERIES



Hunter Valley Semillon

VINTAGE 2012

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.

Sourced from the Blackberry vineyard in the Hunter Valley, the Semillon for this wine has harvested in the cool of the night, arriving at the winery at 2am! The fruit was immediately pressed, partially whole bunch pressed and partially de-stemmed and pressed. The free-run juice was cold-settled, raked and fermented in 100% stainless steel. To add complexity and provide a soft mouth-feel, the wine was left on yeast lees for one month before milk fining, final filtration and bottling.

Palate

A tightly structured, medium bodied wine with a classic lemon, lime finish. A soft yet fuller wine style.

Aroma

Lifted lemon and lime aromas complemented by complex mineral and floral undertones.

Cellaring

While great young, this wine will develop lovely toasted aged characters when aged for up to 10-15 years.

Region

HUNTER VALLEY, NSW

Varietal

100% SEMILLON

Technical

PH: 3.04
TA: 7.67 G/L
RS: 2.7 G/L
SO2: 27/129 PPM
ALC: 11.0%

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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