

TEMPUS TWO



Pinot Gris

2010

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

2010

AROMA

Distinct varietal aromas of rich pear drop, floral perfumes and passionfruit.

PALATE

A medium-bodied wine, rich in fruit flavours of pear and passionfruit. This is backed by a crisp, acidic structure to give refinement and length to a well-balanced and textured palate.

OVERVIEW

The home of pinot gris is Alsace, France where the extreme cool climate makes wonderful, rich, intense wines with a little residual sugar to balance the powerful fruit and high alcohol. Our Pinot Gris is also sourced from a cool climate region, the Adelaide Hills. As pinot gris is a pink grape with tough skins, the fruit is whole bunch pressed to avoid colour and tannin extraction in the juice. Then the clarified juice is completely fermented in stainless steel vats and bottled early to capture the intense aromatics and pure fruit characters, typical of this variety.

CELLARING

This wine is best enjoyed while it is young and vibrant

TECHNICAL INFORMATION

Region:	Adelaide Hills, SA
Vintage:	2010
pH:	3.20
TA:	5.60 g/L
RS:	8.70 g/L
SO2	35/105 ppm
Alc:	12.5%

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