

TEMPUS TWO



Blanc De Blanc 2010

The Tempus Two varietal range imparts a level of style and sophistication to everyday drinking.

Wine styles are modern and contemporary with varieties sourced from renowned regions. Aromas and flavours are intensely fruit driven and the palate is structured with zesty acidity.

Wines that are designed with immediate drinkability and charm

VINTAGE

2010

AROMA

Lifted fruit salad, dominated by peach and passionfruit

PALATE

A beautifully fresh and vibrant sparkling wine. Concentrated fruit flavours of peach, passionfruit and green apple provide a fruit sweetness which is well balanced by a refreshing citrus finish. A soft fine bubble completes the wine, adding complexity and excitement

OVERVIEW

The chardonnay was picked from a premium, low cropping vineyard in the Adelaide Hills and whole bunch pressed for gentle juice extraction.

After primary fermentation in Stainless steel, the wine was left on its yeast lees for two months before its partial Malolactic fermentation. To produce a fine bubble, secondary fermentation was also carried out in stainless steel which helps to avoid losing any primary fruit character and maintain the wines vibrancy.vitality.

CELLARING

This wine is made to be enjoyed while it is fresh and vibrant

TECHNICAL INFORMATION

Region:	Adelaide Hills, SA
Vintage:	2010
pH:	3.27
TA:	7.2 g/L
RS:	13.5 g/L
SO2	35/165 ppm
Alc:	12.0 %

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