

TEMPUS TWO



Chardonnay 2009

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

2009

AROMA

Stone fruits of white peach and nectarine with a touch of quince. Subtle and integrated French oak and barrel-ferment characters are also apparent.

PALATE

The intensity and freshness of the peach and nectarine characters of free-run juice is perfectly balanced by the subtle yeasty barrel-ferment characters and French oak influence. The wine has a rich mid-palate and finishes with a bright lemony acidity.

OVERVIEW

Cool climate fruit from selected vineyards in Cowra were used in the making of this chardonnay. The grapes were machine-harvested at night, crushed and pressed through our Cowra crushing facility before the chilled juice was transported to our winery in the Hunter Valley. The juice was clarified prior to fermentation, ensuring the wine retains the intense fruit aromas and flavours typical of cool climate chardonnay

Fermentation and maturation in stainless steel and oak barriques for six months delivers a wine packed with fruit, complemented by subtle spicy oak characters.

CELLARING

This wine can be enjoyed now and over the next 3-5 years.

TECHNICAL INFORMATION

Region:	Cowra, NSW
Vintage:	2009
pH:	3.50
TA:	7.59 g/L
RS:	3.32 g/L
SO2	38/150 ppm
Alc:	13.0%

WINEMAKER

Scott Comyns

CONTACT

Web: www.tempustwo.com.au

E: info@tempustwo.com.au

Visit us at cellar door;
Corner of Broke and McDonalds Road,
Pokolbin, Hunter Valley



Modern style

Classic finesse