

TEMPUS TWO



Chardonnay 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

for six months delivers a wine packed with fruit, complemented by subtle spicy oak characters.

AROMA

Up front white peach and quince characters with hints of pineapple and grapefruit. Subtle and integrated French oak and barrel-ferment characters are also apparent.

CELLARING

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

PALATE

A fresh and zesty wine with citrus and white peach fruit flavours at the fore.

The wine has a crisp natural acidity from the free-run juice which is balanced subtle yeasty barrel-ferment characters. The wine finishes with a bright lemony acidity.

TECHNICAL INFORMATION	
Region:	Adelaide Hills, NSW
Vintage:	2010
pH:	3.19
TA:	6.55 g/L
RS:	3 g/L
SO2	41/128 ppm
Alc:	12.69%

OVERVIEW

Cool climate fruit from the Adelaide Hills were used in the making of this chardonnay. The grapes were machine-harvested at night, crushed and pressed with only free-run juice used. 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

CONTACT

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Visit us at cellar door;
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Modern style

Classic finesse