

*creamy peach and
balanced oak*

VARIETAL SERIES



Chardonnay

VINTAGE 2013



The Tempus Two Varietal Series imparts a level of style & sophistication to every day drinking. Wine styles are modern and contemporary with varieties sourced from renowned regions across Australia. Aromas and flavours are intensely fruit driven and the palate is structured with elegant tannins and a zesty acidity.

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

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.

Aroma

Lip 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.

Region

SOUTH AUSTRALIA

Varietal

100% CHARDONNAY

Technical

PH: 3.37
TA: 6.19 G/L
RS: 2.6 G/L
SO2: 34/140 PPM
ALC: 14.13%

Winemaker

ANDREW DUFF

TEMPUS TWO



VISIT US

Cnr of Broke & McDonalds Rds,
Pokolbin, Hunter Valley
Open 10am to 5pm daily

ONLINE

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