

*fruity, full bodied
& tangy*

VARIETAL SERIES



Verdelho

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.

A blend of upper and lower Hunter Valley fruit, this year's Varietal Series Verdelho is of the typical high standard the Hunter has become known and loved for. Often overlooked in comparison to the Hunter Valleys flagship white, Semillon, Verdelho is a true all-rounder. The wine is floral and fruit driven, matching a wide variety of food; be it Indian or Asian cuisine or simply fresh seafood.

Received in the early hours of the morning, the grapes were lightly pressed to ensure the highest degree of aromatics were retained, fermented in stainless steel at low temperatures, the wine is fresh and fruit driven with minimal winemaking influence. A true reflection of the variety and region.

Palate

A full-bodied and tangy verdelho with intense flavours, similar to the wine's aromatics – ripe, tropical fruits of pineapple, passionfruit and guava. The wine finishes with a refreshingly crisp, citrus finish.

Aroma

Tropical aromas of pineapple, passionfruit, guava and citrus.

Cellaring

This wine is best enjoyed now while it is fresh and vibrant.

Region

HUNTER VALLEY, NSW

Varietal

100% VERDELHO

Technical

PH: 3.17
TA: 6.05 G/L
RS: 6.4 G/L
SO2: 43/143 PPM
ALC: 12.8%

Winemaker

ANDREW DUFF

TEMPUS TWO



VISIT US

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

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