

TEMPUS TWO



'Uno' Shiraz

2010

The Uno Series represents the very best of Hunter Valley winemaking. Luxurious and elegant, wines are only made in exceptional vintages in very small quantities.

The range consists of an aged Semillon and a premium Shiraz. Hand selected fruit from the very best vineyards, packaged in distinctive bottles and finished with an elegant pewter, stamped labels. These wines reflect luxury, elegance and sophistication.

VINTAGE

2010

AROMA

Perfumed red berry fruit aromas, combining with a subtle earthy spice.

PALATE

A classic, medium bodied, Hunter Valley Shiraz. Rich red berry and ripe plum fruit flavours combine perfectly with savoury earthy spice and clove characters resulting in a layered and complex palate. The tannins are soft and velvety and the finish, long and lingering.

OVERVIEW

A single vineyard Shiraz picked from 70 year old vines in the Broke-Fordwich region of the Hunter Valley.

After 16 Months maturation in both French and American oak, only the top 5 Hogs Heads were chosen to make up the final wine.

CELLARING

This wine will benefit from careful cellaring for 10 -15 years. Over time, tannins will soften even further and the wine will develop deeper black berry and plum aromas and flavours of licorice, spice and dark chocolate.

TECHNICAL INFORMATION

Region:	Hunter Valley, NSW
Vintage:	1999
pH:	3.15
TA:	6.1 g/L
RS:	5.2 g/L
SO2	35/150 ppm
Alc:	10.5%

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