

*rich, aromatic
& full-bodied*

COPPER SERIES



Gewürztraminer

VINTAGE 2014



An innovative winemaking spirit and adherence to quality elevates the Copper Series to where modern style meets classic finesse. Made from traditional European varietals and blends, sourced from premium vineyards in Australia's premier wine regions, the copper series is hand-crafted with an Australian twist. Complete with eye-catching copper labels, these wines bring style and sophistication to every table.

Due to the 2014 vintage conditions, this Gewürztraminer sees a shift in style compared to our previous vintages. The 2014 has a more luscious and aromatic palate with a natural residual sugar thus is more aligned to a classic Alsace style where the grape originates.

Harvested in the cool of night the Gewürztraminer fruit was transported to the Hunter Valley for vinification.

To counter the often higher alcohols of the variety, the 2014 Copper Gewürztraminer's fermentation was ceased with a measure of 2 baume of sugar remaining.

Palate

A fruit driven off dry style showing tropical fruits dominated by pineapple. The aromatic characters on the nose follow through to the palate, with luscious flavours of lychee creating a rich full palate with a lingering finish.

Aroma

Intense aromas of lychee, rose petal, pineapple and hints of turkish delight.

Cellaring

This wine is at its best while young and fresh and should be enjoyed upon release.

Region

ADELAIDE HILLS, SA

Varietal

100% GEWÜRZTRAMINER

Technical

PH: 3.32
TA: 6.33 G/L
RS: 29.2 G/L
SO2: 40/144 PPM
ALC: 12%

Winemaker

ANDREW DUFF

TEMPUS TWO



VISIT US

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

ONLINE

tempustwo.com.au
info@tempustwo.com.au
facebook.com/tempustwo

GET IN TOUCH

Sales Enquiries: +61 2 8345 6377
Cellar Door: +61 2 4993 3999
Pewter Membership: 1800 687 459