

*delicate, well balanced
& charming*

COPPER SERIES



Sauvignon Blanc

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.

Harvested in the cool of night and pressed in the Adelaide Hills before transport to the Hunter Valley for fermentation with select aromatic yeast strains. A third of the Sauvignon Blanc was barreled down into new French oak for fermentation, ageing and lees stirring for 6 months. The wine then underwent assemblage to create a fresh, Fume Blanc style wine of great complexity.

Palate

Mouth filling with vibrant acidity, this wine has a beautiful balance between fruit intensity and oak sweetness. With a rich and structured palate, it begins with a portfolio of tropical fruit flavours which linger and finishes with a slightly creamy lees influence before sharpening into a spicy persistence.

Aroma

A complex aroma of apple and gooseberry fruits with light, well integrated toast like spice derived from the oak.

Cellaring

This wine is drinking well now and should be enjoyed while it is fresh.

Region

ADELAIDE HILLS

Varietal

SAUVIGNON BLANC

Technical

PH: 3.21
TA: 7.94 G/L
RS: 3.3 G/L
SO2: 35/141 PPM
ALC: 13.0%

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