

*elegant, lively
& delicately balanced*

PEWTER SERIES



Hunter Valley Chardonnay

VINTAGE 2014



Pewter is our regal wine series, delivering a premium experience that embodies all that Tempus Two has to offer. All the varieties are sourced from single regions in Australia's premier wine-growing areas and the end result is magnificent, luxurious, artisan wine developed with love and care. Distinctive bottles, stamped pewter labels and crisp clean styling reflect the sophistication and confidence of the wines profiled in our Pewter Series.

The long forgotten region for Chardonnay, the Hunter Valley, has yet again produced an outstanding vintage. After re-launching the Pewter Chardonnay in 2013 to critical acclaim, 2014 sees the continuation of this single vineyard gem.

Sourced solely from the Hermitage Road vineyard of Hunter Ridge, the Chardonnay was fermented in 100% new French oak barrels with a diverse selection of cultivated yeast and the vineyard's indigenous yeast.

Lees stirred monthly for 5 months, the wine was then lightly fined and filtered before bottling.

Palate

Flavours of citrus, melon and tropical fruits, the palate is vibrant and rich, showing tight acidity and a creamy texture.

Aroma

Flinty melon and white peach; with hints of toasty spice from the oak ageing.

Cellaring

This wine is drinking beautifully in its youth but will easily see cellaring time of up to 7 years.

Region

HUNTER VALLEY, NSW.

Varietal

CHARDONNAY

Technical

PH: 3.21
TA: 7.84 G/L
RS: 2.1 G/L
SO₂: 40/163 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

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