

TEMPUS TWO



Barossa Valley Shiraz 2011

The Pewter range embodies the Tempus Two spirit to create a unique and distinctive range of wines.

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 Range.

VINTAGE

2011

AROMA

Powerful cassis and chocolate aromas with charred overtones. Some pepper, cinnamon and coffee characters from oak aging present in the background.

PALATE

A full bodied wine with soft tannins, strong red and black berry fruit flavours, pepper and spice. Cassis and earthy overtones complete the wine.

OVERVIEW

2011 was an extremely difficult vintage with frequent wet periods throughout the growing season. The cooler temperatures resulted in intense cool climate fruit characters and fortuitous low cropping levels which enabled the fruit to ripen without disease pressure. The fruit was crushed into potter fermenters and allowed to warm up for two days before being inoculated with the yeast strain BDX. Fermentation was conducted at 18 degrees C for approximately seven days before the grapes were pressed off

through a new Bucher airbags press to produce this intensely colored wine with powerful fruit and soft tannins. This is a style that is capable of being cellared for decades or being consumed young when the fruit is dominating.

CELLARING

This wine is drinking beautifully now and but will benefit over the next 5-10 years.

TECHNICAL INFORMATION

Region:	Barossa Valley, SA
Vintage:	2011
pH:	3.37
TA:	7.2 g/L
RS:	2.5 g/L
SO2	35/88 ppm
Alc:	13.8 %

WINEMAKER

Scott Comyns

CONTACT

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Visit us at cellar door,
Corner of Broke and McDonalds Road,
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Modern style

Classic finesse