

# TEMPUS TWO



## Semillon Sauvignon Blanc 2011

The Tempus Two varietal range imparts a level of style and sophistication to everyday drinking.

Wine styles are modern and contemporary with varieties sourced from renowned regions. Aromas and flavours are intensely fruit driven and the palate is structured with zesty acidity.

Wines that are designed with immediate drinkability and charm

### VINTAGE

2011

### AROMA

Fresh citrus, lemons and limes combined with gooseberry and herbal characters from the Sauvignon Blanc.

### PALATE

A fresh, clean, crisp style with luscious gooseberry, apple and citrus flavours. Fruit sweetness and zesty acidity give this wine great structure and balance.

### OVERVIEW

The Tempus Two philosophy is to take the variety from the region it performs the best in, in this case Hunter Valley Semillon and Adelaide Hills Sauvignon Blanc. The Semillon and Sauvignon Blanc were processed separately but both harvested at night to keep the grapes cool. They are then pressed immediately, the juice clarified and fermented with an aromatic strain of yeast. All of these processes ensure the pure aromas and flavours of these aromatic grape varieties are retained and consequently fully express themselves in the wine.

### CELLARING

This wine is best enjoyed now while it is fresh and vibrant.

TECHNICAL INFORMATION	
Region:	Semillon- Hunter, NSW Sauvignon Blanc- SA
Vintage:	2011
pH:	3.24
TA:	7.24 g/L
RS:	8.2 g/L
SO <sub>2</sub>	38/135 ppm
Alc:	11.5%

### WINEMAKER

Scott Comyns

### CONTACT

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Visit us at cellar door;  
Corner of Broke and McDonalds Road,  
Pokolbin, Hunter Valley



Modern style

Classic finesse