

Copper Series Dolce Rosa

VINTAGE 2020

The Copper Series takes our winemaking spirit to a new level, offering hand-crafted, old worldstyle wines with an Australian twist. The epitome of modern style meets classic finesse.

The fruit for the inaugural release of our Dolce Rosa, was de-stemmed and immediately chilled before ferment took place at between 20-25 degrees Celsius over 18 days. After this the wine was finned and filtered to be bottled as a drink now, vibrant "chillable" wine.

V I N T A G E 2020

REGION

Murray Darling, NSW

3.35

6.15 g/L

28.6 g/L

13.0%

TECHNICAL

PH:

TA:

RS: ALC:

AROMA

Lifted floral and confectionary like nuances over blackberry fruit, hints of ribena and delicate milk chocolate.

PALATE

Generously poised on the palate, with juicy fruits, lovely weight and great depth of flavour.

FOOD PAIRING

Aperitif, Vietnamese salads, antipasto plates

SERVING SUGGESTION Drink now. Best served lightly chilled.

WINEMAKER Andrew Duff

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

#tempustwo @tempustwowines



TEMPUS TWO DOLCE ROSA

EMPUS T