



TEMPUS TWO

Copper series

Moscato Rosa

VINTAGE 2018

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

The fruit was crushed, de-stemmed and immediately clarified. Fermentation followed after inoculating with select yeast strains. Fermentation was carried out for 2 weeks before filtration to ensure the wine has a generous, but balanced natural sweetness. Post fermentation the wine was clarified and blended with a splash of Shiraz before carbonation.

VINTAGE

2018

REGION

Hunter Valley, NSW

TECHNICAL

PH: 3.23
TA: 6.11 G/L
RS: 84.5 G/L
ALC: 8.0%

WINEMAKER

Andrew Duff

PALATE

Bright flavours of fruit tingle, pear and tropical fruits are balanced by generous sweetness and vibrant acidity.

AROMA

Delicate aromas of kiwi fruit, musk and lifted strawberry followed by subtle cherry nuances on the nose.

FOOD PAIRING

This wine is the perfect accompaniment to a selection of creamy cheeses or an antipasto platter.



VISIT US

Cnr of Broke & McDonalds Rds
Pokolbin, Hunter Valley
Open 10am to 5pm daily

GET IN TOUCH

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