



TEMPUS TWO

Copper Series Petite Syrah

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 epitome of modern style meets classic finesse.

The fruit for our inaugural release of Petite Syrah was sourced from the Tumbalong Vineyard in Gundagai, which sits at 250-300m above sea level on ironstone rich volcanic soils.

The fruit was de-stemmed and immediately chilled before fermentation was carried out at a constant 20-25 degrees Celsius for 18 days. The wine was sent to oak to undergo malolactic fermentation and maturation in 50% new American oak for 12 months. The result, a rich and textural wine with fine tannins and a moreish finish.

VINTAGE

2018

REGION

Gundagai, NSW

TECHNICAL

PH: 3.23
TA: 6.45 g/L
RS: 2.5 g/L
ALC: 14.4%

AROMA

Ripe black pepper and licorice are complimented by an earthy, savoury like undertone.

PALATE

Forward, ruby like red fruits complex into a savory mid-palate, stewed cherry with elegant, velvet like tannin and a lingering finish.

FOOD PAIRING

Roast beef, lamb shanks, spaghetti bolognese, mature cheddar.

WINEMAKER

Andrew Duff

VISIT US

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GET IN TOUCH

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