



TEMPUS TWO

QUARTZ SERIES

Chardonnay

VINTAGE 2019

The Quartz series is designed to add a touch of style to any occasion. Approachable fruit-driven flavours with a structured palate and balanced acidity crafted for everyday drinking.

Cool climate fruit from the Adelaide Hills and surrounding areas was used in the making of this Chardonnay. The grapes were machine-harvested at night, crushed, and pressed with only free-run juice used. The juice was clarified prior to fermentation, ensuring the wine retains the intense fruit aromas and flavours typical of cool climate Chardonnay.

Fermentation and maturation in stainless steel and oak barriques for six months delivers a wine packed with fruit, complemented by subtle spicy oak characters.

VINTAGE

2019

REGION

South Australia

TECHNICAL

PH: 3.25

TA: 5.7 G/L

RS: 2.5 G/L

ALC: 12.5%

AROMA

Up front white peach and quince characters with hints of pineapple and grapefruit. Subtle and integrated French oak and barrel-ferment characters are also apparent.

PALATE

A fresh and zesty wine with citrus and white peach fruit flavours at the fore.

The wine has a crisp natural acidity from the free-run juice which is balanced subtle yeasty barrel-ferment characters. The wine finishes with a bright lemony acidity.

WINEMAKER

Andrew Duff

VISIT US

Cnr of Broke & McDonalds Rds
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Open 10am to 5pm daily

GET IN TOUCH

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