



TEMPUS TWO

## Copper Series

# Wilde Chardonnay

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.

An assemblage of two of the great Chardonnay producing regions of Australia; the Hunter Valley and the Adelaide Hills. The Chardonnay juice went through 100% barrel fermentation, with the Hunter portion encouraged to ferment wild or naturally, whilst the Adelaide Hills was inoculated with select Champagne yeast strain to layer mouth feel. Post fermentation the wine was left on its yeast lees in new and old French oak for 12 months prior to it being clarified and bottled.

#### VINTAGE

2018

#### REGION

HUNTER VALLEY, NSW  
ADELAIDE HILLS, SA

#### TECHNICAL

ALC: 13.0%

#### WINEMAKER

Andrew Duff

#### PALATE

A Burgundian style Chardonnay; luscious, mouth filling with pronounced stone fruits, vibrant yet subtle oak, with great line and a lemon meringue like finish.

#### AROMA

Lifted aromas of melon, citrus fruits, grains and hints of cashew nut.

#### FOOD PAIRING

A delicious accompaniment to light and delicate food such as lightly cooked shellfish like crab and prawns or grilled fish.



#### VISIT US

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

#### GET IN TOUCH

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