



TEMPUS TWO

# Copper Series Moscato Rosa

VINTAGE 2021

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 was machine harvested and selected from vineyards in New South Wales with various soil types and trellis systems to balance the style and flavour profile to produce a harmonious wine. Designed to be enjoyed young, it is often described as a glass of fruit tingles. It is perfect served well-chilled with its fresh and lifted aromas of French musk, mouth filling texture and crisp finish.

#### VINTAGE

2021

#### REGION

Hunter Valley, NSW

#### TECHNICAL

PH: 3.21  
TA: 6.78 g/L  
RS: 86 g/L  
ALC: 9.50%

#### AROMA

Aromas of kiwi fruit, musk and lifted strawberry and cherry nuances.

#### PALATE

Fruit tingles, pear and tropical fruits are balanced by generous sweetness and vibrant acidity.

#### FOOD PAIRING

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

#### WINEMAKER

Andrew Duff

#### VISIT US

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

#### GET IN TOUCH

Sales Enquiries +61 2 8345 6377  
Cellar Door +61 2 4993 3999  
Pewter Membership 1800 687 459

#### ONLINE

tempustwo.com.au  
info@tempustwo.com.au  
facebook.com/tempustwo

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