



# TEMPUS TWO

## Uno Series

### *Shiraz*

VINTAGE 2016

The Uno Series represents the very best of Hunter Valley winemaking. Luxurious and elegant, wines are only made in exceptional vintages in very small quantities.

The Shiraz grapes were sourced from old vine vineyards across the Hunter, grown on red volcanic soil, resulting in lower yields and greater fruit intensity. The 2016 vintage Uno is referred to lovingly by the winery team as "The Pressings", a change from a single vineyard Uno, "The Pressings" encompasses the very best parcels from all our vineyards in 2016, but rather than taking the light run off, only the hard pressings from each parcel were used to assemble the 2016 Uno. These hard pressings were rich in colour, tannin and the most concentrated of flavors. After 16 months maturation 100% new American oak, only the top Hogs Heads (300L barrel) were chosen to make up the final wine.

#### VINTAGE

2016

#### REGION

Hunter Valley, NSW

#### TECHNICAL

PH: 3.45  
TA: 6.7 G/L  
RS: 3.0 G/L  
ALC: 13.95%

#### WINEMAKER

Andrew Duff

#### AROMA

Developed red berry aromas and black fruits, rich vanilla spice and nuances of Christmas cake.

#### PALATE

Mouth filling, plum, sour cherry and strawberry preserve with a seamless, velvet like texture that flows to a slightly licorice like finish.

#### CELLARING SUGGESTION

This wine will benefit from careful cellaring for 10 years. Over time, tannins will soften even further, and the wine will develop deeper black berry and plum aromas and flavours of licorice, spice, and dark chocolate.

#### VISIT US

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

#### GET IN TOUCH

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