



TEMPUS TWO

Pewter Series

Poppy's Block Chardonnay

VINTAGE 2017

The Pewter series is the definition of premium, embodying our style ethos; wines that taste as good as they look. Sourced from single regions in Australia's premier wine regions, the Pewter series delivers a consistent and distinctive style.

The Hunter Valley has yet again produced an outstanding vintage in what could only be described as non-ideal conditions. The fruit for this wine comes solely from one block; "Poppy's Block". The Chardonnay was fermented with full solids in 100% new French oak barrels with a diverse selection of yeasts. Lees stirred weekly for 6 months, the wine was then lightly fined and filtered before bottling. The result is a vibrant, flavoursome wine with unmatched complexity and mouthfeel. A perfect wine to be enjoyed with friends and food or a gift for a special someone.

VINTAGE

2017

REGION

Hunter Valley

TECHNICAL

PH: 3.22
RS: 2.3
TA: 7.31
ALC: 12.5%

WINEMAKER

Andrew Duff

PALATE

Complex flavours of peach, grapefruit and a truly captivating fresh lemonade nuance intertwine with the palate is vibrant and rich, showing tight acidity and a creamy texture.

AROMA

Flinty grapefruit, white peach and lemonade layer under flint like gunpowder and "funk" with hints of toasty spice from its short time in oak.

FOOD PAIRING

This wine is designed to match with fresh shellfish such as oysters or scallops. Also well paired with creamy soft cheese.



VISIT US

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

GET IN TOUCH

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