

*luscious, complex
& layered*

COPPER SERIES



Wilde Chardonnay

VINTAGE 2013



An innovative winemaking spirit and adherence to quality elevates the Copper Series to where modern style meets classic finesse. Made from traditional European varieties and blends, sourced from premium vineyards in Australia's premier wine regions, the copper series is hand-crafted with an Australian twist. Complete with eye-catching copper labels, these wines bring style and sophistication to every table.

Perfectly ripe fruit, from a sensational Australian wide vintage, sourced from two of the great Chardonnay producing regions of Australia, the juice went through 100% barrel fermentation in French Oak. The Hunter portion was naturally fermented, the Adelaide Hills inoculated with select Champagne yeast strains to tighten the palate. After fermentation, the wine was left on its yeast lees for a further 3 months. After several rackings the wine was then left to mature in oak for a further 12 months until it was lightly fined and bottled.

Palate

A Burgundian style Chardonnay; luscious, mouth filling with pronounced stone fruits. A vibrant palate derived from oak, the wine shows a great line with creamy undertones. A complex, layered wine, with great persistence and length.

Aroma

Intense aromas of stone fruit, citrus and nuances of pineapple layer the nose. Ripe and true to the year, the aromas allow lovers of Chardonnay to feel at home yet draw those new to the variety in with lust.

Cellaring

This wine is drinking well now but will cellar for the next 5-10 years. Those with the willpower to put this away won't be disappointed.

Region

75% HUNTER VALLEY, NSW
25% ADELAIDE HILLS, SA

Varietal

100% CHARDONNAY

Technical

PH: 3.11
TA: 7.2 G/L
RS: 3.5 G/L
SO2: 42/146 PPM
ALC: 13%

Winemaker

ANDREW DUFF

TEMPUS TWO



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Cnr of Broke & McDonalds Rds,
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