



TEMPUS TWO

COPPER SERIES

Cabernet Merlot

VINTAGE 2017

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.

The fruit for this wine was picked at optimal ripeness in the cool of the night before being destemmed, crushed, and fermented in 8 tonne open fermenters at cool temperatures for around 10 days. This aids in fruit retention. Once fermented the wine can go through malo-lactic fermentation. The wine was then matured in French and American oak for 18 months to enhance the complexities of this wine

VINTAGE

2017

REGION

Barossa Valley, SA

TECHNICAL

PH: 3.46
TA: 4.0 G/L
RS: 6.3 G/L
ALC: 13.5%

AROMA

Aromas of cassis and plums are balanced by hints of oak spice.

PALATE

A concentrated wine with flavours of blackcurrant, plums and hints of sage and vanilla. The fine tannin structure, subtle oak flavours and succulent fruit finish have given rise to a premium wine with great length, depth and persistence.

WINEMAKER

Andrew Duff

VISIT US

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

GET IN TOUCH

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