

*spicy, complex
and full bodied*

SILVER SERIES



Cabernet Sauvignon

VINTAGE 2014

The Tempus Two Silver Series imparts a level of style and sophistication to any dining occasion.

Sourced from select vineyards within South Eastern Australia, this modern and contemporary wine is fresh, vibrant and fruit driven. The fruit was crushed and de-stemmed to varying sizes and styles of red fermenters where the fruit was fermented on oak at cooler temperatures of 18 – 22°C for 5 – 7 days. Fermenting at cooler temperatures allows the fruit flavours to be nurtured and enables retention of varietal characteristics. Post fermentation the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak. Components are then selected, blended, stabilised and clarified.

It has been crafted for drinking now and whilst enjoyable on its own, it is particularly well suited to a variety of red meat dishes and tomato based pasta dishes.

Palate

Bright violet, purple with good depth. Blackberry and plum fruit flavours dominate upfront. It then leads with some spicy notes of cinnamon and clove. The acid is soft and tannins are evident, but are ripe and smooth in this medium to full bodied wine. The length is generous and the finish is persistent.

Aroma

Lifted red fruits, complex with spicy notes of toasted oak.

Cellaring

This fresh and vibrant wine is best enjoyed now.

Region

SOUTH EASTERN AUSTRALIA

Varietal

90% CABERNET SAUVIGNON
3% RUBY CABERNET
7% OTHER.

Technical

PH: 3.50
TA: 6.0 G/L
RS: 7.0 G/L
SO2: 40/90 PPM
ALC: 13.0%

Winemaker

THOMAS JUNG



TEMPUS TWO



VISIT US

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

ONLINE



@TEMPUSTTOWINES
#TEMPUSTWO
tempustwo.com.au

GET IN TOUCH

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