

Botrytis Semillon

VINTAGE 2015



Pewter is our regal wine series, delivering a premium experience that embodies all that Tempus Two has to offer. All the varieties are sourced from single regions in Australia's premier wine-growing areas and the end result is magnificent, luxurious, artisan wine developed with love and care. Distinctive bottles, stamped pewter labels and crisp clean styling reflect the sophistication and confidence of the wines profiled in our Pewter Series.

Botrytis infection results in the fungal filaments putting holes through the side of the grape causing dehydration of the grape as moisture escapes down the filament. The juice inside the grape concentrates, and when the grapes were harvested they had extremely high sugar levels, almost like raisins. This mould infection is the same mould that is responsible for the great sweet white wines that are produced in the Sauterne region of France.

Palate

A powerful and rich botrytis wine showing the classical hallmarks. Lifted citrus fruit flavours balanced with restrained acidity, the wine finishes with elegance and finesse.

Aroma

Rich aromas of dried apricot, zesty citrus marmalade and hints of honey.

Cellaring

This wine will benefit from aging for up to 10 years.

Region

RIVERINA, NSW

Varietal

BOTRYTIS SEMILLON

Technical

ALC: 10.5%

Winemaker

ANDREW DUFF