

# Tempus Two Pewter



## Botrytis Semillon

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Region	Griffith, NSW	
Vintage	2005	
Colour	Deep golden yellow	
Tech Data	pH	3.28
	TA	9.90 g/L
	RS	216 g/L
	VA	1.30 g/L
	SO2	34/216 ppm
	Alc	10.0 %

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## Aroma

Preserved apricots and candied citrus marmalade with hints of wild honey.

## Palate

Powerfully rich and opulent displaying the quintessence of botrytis semillon. The flavours of dried apricots, citrus fruit marmalade and underlined by a subtle touch of wild honey. The wine displays restrained acidity ending with a refreshing citrus lift, balanced by the concentration of flavours that give overall elegance and finesse.

## Overview

Botrytis Cinerea is known as the “noble” rot, a fungal infection causing, amongst other things, dehydration and concentration of juice within the infected grape. The natural sugar levels therefore increase and the grapes are harvested late to fully capture the intensity of sweetness and complex flavours.

