

# Tempus Two Pewter



## Vine Vale Shiraz

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Region	Barossa Valley, SA	
Vintage	2008	
Colour	Crimson red with violet tinges	
Tech Data	pH	3.35
	TA	7.2 g/L
	RS	3.5 g/L
	VA	0.6 g/L
	SO2	36/90 ppm
	Alc	15.4 %

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## Aroma

Intense ribena and blackberry fruit characters combined with strong vanillin and mocha chocolate aromas from fermentation and maturation in French and American oak.

## Palate

A full-bodied wine with fleshy shiraz fruit, fine-grained tannins and a sweet, succulent finish. A beautifully balanced wine with great length and persistence.

## Overview

The Vine Vale vineyard consists of entirely old vines, dry-grown on a friable sandy loam which results in low cropping levels of intensely flavoured fruit. From the 2008 vintage we harvested shiraz fruit from these vineyards at optimum sugar, acid and flavour levels.

After harvesting, the fruit was crushed, cooled and transported to the Hunter Valley for vinification. Cold soaking the must, warm fermentation in small open topped fermenters, pressing and maturation in new French and American oak barriques has given rise to this powerful wine, with strong fruit and subtle tannins. A style which is capable of being cellared for a decade whilst being approachable in its youth.

