



Media Release

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**Tempus Two Renews Commitment to Australian Style as
Official Wine Partner of Mercedes-Benz Fashion Week Australia**

Tempus Two is proud to be the Official Wine Partner of Mercedes-Benz Fashion Week Australia, continuing the prestigious association for the sixth consecutive year.

Next week's eagerly anticipated event remains the most glamorous showcase of the country's best fashion designers as they reveal their 2019 Resort Collections at Sydney's iconic Carriageworks from 13-19 May.

The long-running partnership is a perfect fit with award-winning winery Tempus Two, which is the style icon of Australian wine and experiencing unprecedented global success.

Guests visiting the VIP Star Lounge will be able to enjoy a selection of wines from the prestigious Tempus Two collection and sample the Tempus Two Midnight Rouge Cocktail, designed especially for Mercedes-Benz Fashion Week Australia.

Tempus Two's special serve is inspired by the Italian sophistication of a cooling spritz, creating a refreshing drink reflective of the brand's stylish edge.

Building on the popular Aperitivo trend, the Midnight Rouge Cocktail is made using Tempus Two Copper Series Prosecco, perfectly partnered with Aperol, San Pellegrino Pompelmo, raspberries and a squeeze of lime juice.

Senior Brand Manager for Tempus Two, Kate Skelton, said: "We are delighted to be continuing our long and prestigious association with Mercedes-Benz Fashion Week Australia. It remains the most iconic event of the fashion world and reflects Tempus Two's stylish credentials.

"Our award-winning wines will be served throughout the week-long event and guests in the VIP Star Lounge will also be able to enjoy our striking signature cocktail, The Midnight Rouge.

"The partnership follows a record year for the Tempus Two brand, which has experienced unprecedented success across the world and is now one of the fastest growing wine brands in Australia."

The Midnight Rouge Cocktail Recipe

160ml Tempus Two Copper Series Prosecco

80ml Raspberries

20ml San Pellegrino Pompelmo

15ml Aperol

2 Squeezes of fresh lime juice

Pinch of sugar

Muddle 80ml of raspberries and strain into cocktail shaker.

Add 20ml San Pellegrino Pompelmo, 15ml of Aperol, 2 squeezes of lime juice and a pinch of sugar into the cocktail shaker.

Shake and strain into a Tempus Two stemless glass, top with 160ml of Tempus Two Copper Series Prosecco and enjoy!

For further information and images, please contact:

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