



*Our Single Vineyard Series  
wines are magical expressions  
of unique sites that reveal the  
diversity of varietal and origin.*



TWO HANDS  
'COACH HOUSE BLOCK'  
SHIRAZ  
SINGLE VINEYARD  
SEPPELTSFIELD ROAD  
GREENOCK  
BAROSSA VALLEY



TWO HANDS WINES  
SINGLE VINEYARD SERIES

**2020 COACH HOUSE BLOCK**  
GREENOCK, BAROSSA VALLEY  
SINGLE VINEYARD SHIRAZ

Purchased in 2001, the Coach House vineyard (formally known as Branson Coach House) produces exceptional Barossa Valley Shiraz, but one block amongst the 18 acres of vineyard has continually proven to be special. It is generous and supple whilst soft and approachable upon release. An ultra-rich, heady, mouth-filling shiraz that combines balanced acidity and mid-palate texture.

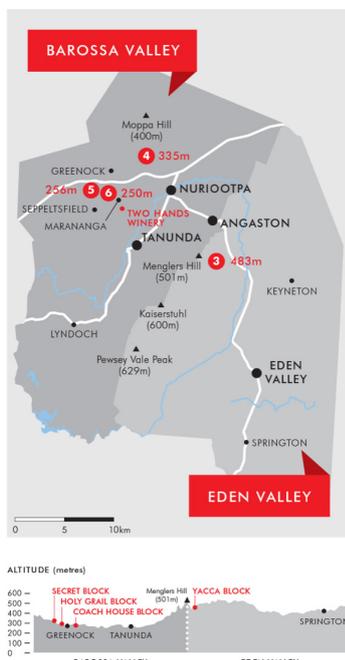
**SUB-REGION:** Greenock

**VINE AGE:** 24 years

**ALTITUDE:** 256m

**AVERAGE RAINFALL:** 450mm

**SOIL TYPE:** Deep grey-red loam containing coarse quartz and ironstone gravel over clay



*The Coach House Block Shiraz comes from our original estate vineyard near the tiny hamlet of Greenock in The Barossa Valley.*

**TASTING NOTES:**

*Written by Two Hands Proprietor Michael Twelftree upon release in 2022*

**COLOUR:** “Rich, deep black on black in colour.

**AROMA:** This is classic Barossa Shiraz straight off the bat; liquorice strap, dark chocolate, baked blueberries, candy & toffee apple, fig paste and warm oil.

**PALATE:** The palate starts out with a massive thump of bold and bright fruits. This is hold your hat and hang on type of stuff. Its big but it holds its line and length so well and is rich, ripe and incredibly vibrant. The wines presence and length is admirable and the tannins are just so flavour packed that they whiplash your tongue! A lovely dryness enters the late palate and you're left with an extremely long finish. This is a very impressive package; it screams Barossa and then slowly reels you in. Cellaring will play a role but it's hard to resist as a young wine, Buy 6 and open one every 6 months and I guarantee you won't be disappointed.”

**WINEMAKING**

Several small parcels from the Coach House vineyard were crushed and de-stemmed into open top fermenters and pressed once dry on skins, with an average time on skins of 10 days. All free run and pressings were combined in tank and then racked off to gross lees into barrel to go through malolatic fermentation. The wine was bottled with minimum fining and no filtration.

**MATURATION:** 18 months in 20% new French oak hogheads. Bottled in November the following vintage.

**THE SINGLE VINEYARD SERIES**

We've been strong proponents of regionality since the early days at Two Hands, showcasing how different the Shiraz grape can be through the six wines and six regions of the Garden Series, but through the Single Vineyard Series we're taking regionality to the next level.

*“The world has so many vineyards but so few have the X-factor, these are great sites that come to the fore each vintage.” Michael Twelftree*