

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



TWO HANDS  
'DAVE'S BLOCK'  
SHIRAZ  
SINGLE VINEYARD  
BLYTHMANS ROAD  
BLEWITT SPRINGS  
MCLAREN VALE



TWO HANDS WINES  
SINGLE VINEYARD SERIES

*Dave's Block is a very special old vineyard perched on an elevated site in Blewitt Springs, McLaren Vale. The soil is classic white sand over clay, the cooler elevation allows the grape to slowly mature.*

### 2020 DAVE'S BLOCK

BLEWITT SPRINGS, McLaren VALE  
SINGLE VINEYARD SHIRAZ

Dave's Block is a very special old vineyard perched on an elevated site in Blewitt Springs, McLaren Vale.

The soil is classic white sand over clay, the cooler elevation allows the grapes to slowly mature. The hallmark of this wine is its lifted spicy aromatic profile and the beautifully textured and persistent tannins

**SUB-REGION:** Blewitt Springs

**VINE AGE:** 51 years

**ALTITUDE:** 152m

**AVERAGE RAINFALL:** 675mm

**SOIL TYPE:** Deep bleached white sand overlying mottled orange clay.



### TASTING NOTES:

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

**COLOUR:** "A great deep purple in colour.

**AROMA:** On opening, expressive notes of mint, dried herbs, Asian spice, soy, potpourri, fresh baked macarons, beef stock and ground ginger.

**PALATE:** The wine enters the mouth with a creamy deliciousness, then bursts forth and has a lovely, deep swagger. The fruits here sit in the purple fruit spectrum of plum, violets and blueberries that create a long and enjoyable structure. The ferrous and mineral tangy tannins show their head and caress the palate in a long, gentle and lingering way. This is a very sophisticated wine from McLaren Vale and shows what makes the sub region of Blewitt Springs just so special. The old vines have handled the heat of the 2020 vintage with ease. An elegant wine that has great depth backed by a sneakily long length. Older bottlings of Dave's have aged extremely well and I see this vintage as being no different."

### WINEMAKING

This block was crushed and de-stemmed into a stainless steel open top fermenter. The time spent on skins was 10 days. All free run and pressings were combined in tank and racked off gross lees to barrel, where malolactic fermentation occurred. The wine was bottled with minimum fining and no filtration.

**MATURATION:** 18 months in 30% French oak puncheons. 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