

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



TWO HANDS
'WATERFALL BLOCK'
SHIRAZ
SINGLE VINEYARD
WATERFALL GULLY ROAD
BURNSIDE
ADELAIDE



TWO HANDS WINES
SINGLE VINEYARD SERIES

2020 WATERFALL BLOCK
BURNSIDE, ADELAIDE
SINGLE VINEYARD SHIRAZ

Waterfall Block is a complex steep site that needs to be seen to be believed: It has many short steep rows that are protected from the early morning light from the highest point of the Mount Lofty Ranges behind and again by the searing late day sun from a steep hillside to the north. This is an amazing micro climate that allows the low-yielding vines to ripen at their leisure with a canopy that keeps moving along with minimal stress.

SUB-REGION: Burnside

VINE AGE: 28 years

ALTITUDE: 177m

AVERAGE RAINFALL: 550mm

SOIL TYPE: Shallow red clays over deep deposits of slate, shale and limestone



Waterfall Block is the newest addition to the Single Vineyard stable, and a very unique and interesting vineyard, close to the Adelaide CBD.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2022

COLOUR: "Deep brooding purple in colour.

AROMA: This wine wafts from the glass with nutmeg, glazed berries, dried herbs, cedar, aged leather and clove.

PALATE: Medium density and holds a lovely chiselled acidity that works well with the lively and buoyant fruits. This is immediately slurpable and offers a nice sway of reverberating red to purple fruit. The tannins offer a lovely tang and present in a soft and building way. In the end, you're left with a mouthful of savoury and drying tannins that melt softly away. This is a very elegant Shiraz from a cool and special microclimate that has handled the warmth of the 2020 vintage with ease. An intriguing bottle that sits perfectly yet juxtaposed amongst our Single Vineyard Series."

WINEMAKING

The small parcel from this unique single block was crushed and de-stemmed stainless steel fermenter. The time spent on skins was 10 days. All free run and pressings were combined. Then moved to barrel, where malolactic fermentation occurred. The wine was bottled with minimum fining and no filtration.

MATURATION: 18 months in a mix of new and 2-3 year old French oak hogheads and 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