

*The Showroom Series
highlights our curiosity to
explore the depths of our
viticultural and winemaking
skills and knowledge.*





TWO HANDS WINES
THE SHOWROOM SERIES

**2015 LUCKY DUCK
BLANC DE BLANCS SPARKLING**

Oh, the fun of fizz! It's always a great start to the day. Lifted, fresh and zesty, bursting with delicate fruits and a tasty finish, this will bring a bright spark to any day. Pop the cork, sit back, relax and be a Lucky Duck."

Quality without compromise is central to the Two Hands philosophy, driving all the decisions from fruit and oak selection to packaging and promotion.

Since our very first vintage, we have endeavoured to produce wines that truly reflect regionality, meaning that they show the characteristics that we associate with the regions from where the fruit was sourced. With the motto 'quality without compromise' central to the Two Hands philosophy, our wines are selected through a process of barrel classification - selecting the very best barrels. We believe wine tasting should be a very personal and sensual experience and hope you enjoy discovering them as much as we enjoy making them.

We're delighted to introduce the newest addition to our Showroom Series, 'Lucky Duck' Blanc de Blancs Sparkling from the 2015 vintage.

"What I love about fizz is that it gets the party started: People walk in: you put a glass of fizz in their hand and pop, the ice has been broken, and a good time is ahead!

My frustration with fizz is that it is so often tasted but rarely spoken about, but even more of a problem is that it has proven impossible to keep in my cellar for long period, if it's there it inevitably gets consumed!

I started this project back in 2015 as I knew that really good fizz had to be made very carefully and had to be left for a long time on lees to create a really small bubble and complexity on the palate.

I knew from the start that this project wasn't going to make the accountants or our bank happy! When you pay top dollar for fruit, press it lightly as to not get any bitterness in the base wine, leave it on lees in a cellar for over 5 years, the holding cost and return on investment would never add up. But, I stuck to my guns as I really wanted a sparkling wine in the Two Hands stable that I could open with friends and be really proud of.

I am thrilled with the result. I feel we have got the nerve and energy of this sparkling wine just spot on. The dosage trial was the most interesting day and we acted on the style Richard and I prefer which is a dry brut style with lovely lingering soft acid with fruit that caresses the palate oh. so slowly. And yes, I got my small bubble, they are so fine in the glass, and watching them gets me excited.

This bottling is the first of many vintages to come, we have lots of bottles resting safely in our cellars. The sacrifice was well worth it and am glad to share the result.....finally! Please enjoy a bottle or two, but please never mention it to the finance team...." - MT

MATURATION: Matured for 5 years on lees. Made in an Extra Brut Style with 6g/l dosage.