



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





TWO HANDS WINES
THE SHOWROOM SERIES

FAIT ACOMPLI
NV RARE MUSCAT

The reason Two Hands proprietor Michael finds old Fortifieds so interesting is that they really are a look into the window of Australia grape growing past. All Australian wines up to the 1950's were Fortified, until a slow move to the dry styles of Australian wine which now dominate the Australian wine market. They are more like drinking history, one which is sadly slowly drying away and one that one day will be gone completely.

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.

Our Fait Accompli is the big brother to A Day Late A Buck Short, as it is only made in very small volumes. Alike a traditional Australian Muscat, it has been aged for 40 years before bottling. From its extended time in oak, you will find more concentration and depth of flavor.

TASTING NOTES:

COLOUR: Amber brown with some tawny hues

AROMA: Tight lively dried fruit notes, plum pudding and spice. Fresh floral and fruit shortbread mixed with fresh rancio characters and soft dusty oak.

PALATE: Mouthfuls of fresh dried fruit; soft yet has an incredible mouth-coating viscosity. Deep rich caramel and rancio characters run through the palate complementing the layers of sweetness, acid and fine tannins. Finally, the high quality spirit is balanced and provides wonderful and reassuring warmth.

WINEMAKING

Every year the fruit from the Brown and White Muscat (frontignac) blocks is left to hang through the course of the growing season to slowly allow the flavours to concentrate and sugar to rise. When the fruit is picked the sugar level is roughly 30-32 baume with wonderful rich flavours. The fruit is processed and fortified with high quality neutral spirit and then matured in old oak. Over time as the 'angels' share' is taken from the barrels, the flavours and sugar concentrate over time even further. Prior to bottling, the parcels that give an average age of over 20 years are carefully blended resulting in a wine of great complexity and length. The material used to blend the Rare Fait Accompli is exquisite and unique due to its age. After patiently waiting, for over 20 years in many cases, the richness and complexity is second to none.