

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





TWO HANDS WINES
THE SHOWROOM SERIES

**2022 TRUSTY RUSTY
BAROSSA VALLEY
GRENACHE ROSÉ**

NAMING OUR ROSÉ

When Michael started the process of narrowing down potential names for this wine upon its first release in 2015, he was looking for a nick name for a red head when Trusty Rusty popped up. Simply down to his love for a really good rosé but not liking or enjoy the sweeter bubblegum pink more commercial styles that have been the order of the day. Our 'Trusty' has a pretty orange toned 'Rust' hue and showcases dryer style that we like and believe in. "It usually sells out pretty quick and that is fine, as my fridge is full at that point". - MT

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 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.

Trusty Rusty Rosé is extremely pale in colour, however in flavour is bright & energetic.

Wait for the sun to come out and then rip the lid. It's delicious.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree

COLOUR: Very light rose oil

AROMA: Lifted bright aromas of cherry, fresh flowers, orange grind, strawberries, fresh straw and pomegranate

PALATE: "The palate is pitch perfect, with creamy and well delineated texture, that expands and then slowly floats away. This is pretty easy to like, as it does exactly what it set out to do, win you over with its caressing, gentle and playful nature. Trusty Rusty's greatest attribute is that it does not try too hard to impress you, this wine say drink me now and it's pretty hard to resist. Make sure to keep a few handy in the fridge for Sunday lunch's or a sunny afternoon with friends, best served with cured and smoked Port Lincoln kingfish or grilled Lobster tails.

WINEMAKING

The fruit was picked mid March. and crushed and pressed, with lightly. We cold settled the juice for 24hrs before beginning to rack off lees and then inoculation. Cool and slow fermentation period where it was closely monitored. Wine was fined and filtered before bottling. We spent a bit of time on getting a great balance for this wine through bench top trials.

MATURATION: 3 months in stainless steel (no oak) - retaining its fresh and bright fruit. Wine was bottled in July 2022.