

Two Hands source premium fruit from six of the finest Shiraz growing regions in Australia, from which we produce the Garden Series.





TWO HANDS WINES
GARDEN SERIES

**2020 CHARLIE'S GARDEN
EDEN VALLEY**

Acidity is the true key to this wine. The elevation provides acidity retention and slight relief from weather extremes. Skeletal gravelly soils provide a fine boned mouth feel.

Wildlife and gumtrees surround this vineyard, a natural inspiration for the colour of this label.

Soil Soil Quartz and gravelly loam over yellow clay and silty loam over deep yellow clay.

Vine age 11-82 years

Elevation 800m

Average rainfall 800mm

Sub district Menglers Hill

THE GARDEN SERIES

Fascinated about isolating a wine to its region and wanting to define and showcase the individual characteristics of the best Australian Shiraz growing regions, Two Hands have successfully demonstrated regionality within Australian Shiraz for many years with the Garden Series. Showcasing six wines, each sourced from a premium Shiraz growing region in Australia, all handled identically in terms of vinification and maturation on the Two Hands' estate winery in Marananga, the Garden Series accurately reflects the soil, climate and other aspects of each unique region.

Sourced from one of the highest vineyards on top of Menglers Hill, this quintessential Eden Valley Shiraz has a soft bouquet of red fruits and fresh cut flowers with a moderately powerful fruit profile that finishes with an amazing minerality.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: Beautiful deep magenta purple

AROMA: Wafts of cedar, dark cherry, stewed plums, aniseed, dried clove and charcoaled meats

PALATE: "The palate starts out with a coating texture of mid weight. This wine has a very even flow and runs across your tongue with loads of ripe and bright fruits, the wine holds a lovely verve and energy. The structure is so even across the palate, the tannins are there right from the outset and then roll along for the ride, never drying out of getting overbearing. A lovely mineral talciness adds to the very long finish, there is so much to love and enjoy in this bottling. This wine wears its über elegance perfectly and will make many people happy over many years. Bravo Eden Valley."

WINEMAKING

Fermentated in a five tonne open top fermenter, with regular pump overs (2 times daily over entire ferment) to control ferment, extract colour, flavour and tannins.

Average time 'on skins' was 10 days before the dry free run juice was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Charlie's Garden was bottled unfinned and unfiltered.

MATURATION: Aged for 18 months in 15% in new French oak. With the remainder in 1-6 year old French oak puncheons.