



TWO HANDS WINES
GARDEN SERIES

2020 HARRIET'S GARDEN
ADELAIDE HILLS

A recent grape source from a vineyard next to Hope Forest, this is a site we harvest late, allowing slow development of ripeness and tannin. The moderating effect of the southern ocean in conjunction with the site's elevation provides finer red fruit characteristics.

The wine is named after Michael's daughter, Harriet whose favourite colour is pink.

Soil Silty loam with ironstone over orange-brown clay.

Vine age 15-25 years

Elevation 400m

Average rainfall 850mm

Sub district Hope Forest.

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.

From the coolest part of the state as the weather rolls in off the Southern Ocean. The latest block to be brought to the winery, this is an elegant wine with a unique aromatic profile and tannin structure.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: Deep red hues sparkle from the glass.

AROMA: Cut flowers, potpourri, lavender, rhubarb, pepper, cola and mint.

PALATE: "A elegantly profiled wine, where the juicy fruit are on the leaner side. This wine is very light on its feet which is unique and inviting, the acid is a hallmark of the palate and it creates a sour edge.

The moderately weighted fruits follow in order, and the very juicy bright tannins roll along. In all this is a really interesting wine that show exactly what can be achieved with Shiraz vines from a very cool climate vineyard at Hope Forest in the Adelaide Hills. I don't think this wine will be overly long lived and will reward a cellar from the moderate term of 5 to 8 years, there is so much here to enjoy on the primary side."

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 free run juice was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Harriet's Garden was bottled unfined and unfiltered.

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