

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

*Two Hands* *Two Hands* *Two Hands*  
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**Lily's Garden**  
**McLaren Vale**  
**Shiraz**  
*Two Hands* *Two Hands*





TWO HANDS WINES  
GARDEN SERIES

2020 LILY'S GARDEN  
McLAREN VALE

General sand based soils provide lovely lifted aromatics, softness and roundness.

The label's blue colour takes inspiration from McLaren Vale's close proximity to the sea.

**Soil** A mix of maritime and sedimentary sand-based soil.

**Vine age** 16-61 years

**Elevation** 75-320m

**Average rainfall** 500-700mm

**Sub district** Blewitt Springs, Clarendon, McLaren Flat, McLaren Vale, Seaview, Tatachilla, Willunga Hills.

### 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.

*The pick of the bunch from our McLaren Vale vineyards. Lily's Garden is a generous wine with cascading blue fruits and a rich long palate.*

### TASTING NOTES:

*Written by Two Hands Proprietor Michael Twelftree in 2022.*

**COLOUR:** A deep, dense inky black.

**AROMA:** Stewed plum, liquorice, pain grille, fresh espresso, dark spices and menthol

**PALATE:** "The opening palate is very rich and dense; thick and creamy is the order of the day. It coats every corner of your mouth and then explodes forth with a huge amount of sway and appeal, as the fruit washes over your whole tongue. There is a lot to like here, it's a real sit up and take notice wine which I really admire. Layered and textured with lovely coating and drying tannin broaden the wine out and give it persistence with an easy pleasure. The tannins have a sternness that give a mineral burst to the late palate. This wine is the essence of McLaren Vale and shows what it can do so well. It is perfectly balanced as a young wine and will evolve very slowly on what will be a very long journey and eventual evolution."

### WINEMAKING

Fermentated in a five-ten 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 was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Lily's Garden is 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.