

*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 MAX'S GARDEN
HEATHCOTE

This is a wine with a soft elegant framework that complements the Garden Series by its distinctiveness. The soil type provides a mineral/iron-filing savoury feel to the tannins.

The orange Cambrian soils on which the vineyard is based, thought to be some of the oldest soils in the world, are the inspiration for this label's colour.

Soil Cambrian soil and red earth over clay, rock and bluestone.

Vine age 20 years

Elevation 400m

Average rainfall 510mm

Sub district Colbinabbin

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.

Max's Garden exhibits a rich, earthy texture with lifted spice and a well delineated fruit profile.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: Very deep black in colour with a purple hue.

AROMA: The bouquet is very lifted and jumps out of the glass. Notes of blueberry, dark cherry, chocolate, cinnamon, dried herb, mint are all backed by a lovely bay leaf and cedar note.

PALATE: "The palate is very even on entry, the fruit is slow to emerge but it has a soft hand. It is inviting more than demanding, deep purple fruits are the order of the day but I am taken in by the subtle and soft details. The acid works very well with the deep fruit profile and the tannins play a softer supporting act. The fruit profile is very sleek and silky. I find it a pleasure to drink today as a young wine but have no doubt this will age over the medium to longer term."

WINEMAKING

Fermented 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 was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Max's Garden was bottled unfiltered and unfiltered.

MATURATION: Aged for 18 months in 15% in new French oak hogshead, remainder in 5 year old French oak hogsheads.