



*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



2022 BRAVE FACES GRENACHE MOURVÈDRE SHIRAZ BAROSSA VALLEY

What a difference a couple of generations can make. In the mid 1980s South Australia's old Grenache vines were being removed due to a lack of demand. Brave Faces is a tribute to the grape growers of Barossa Valley, who fought against the vine-pull scheme in the 1980s. The Men & Women who loyally tended their vineyards, allowing them to remain intact today.

2022 Brave Faces displays a nice red hue in the glass.

The bouquet is very lifted and host a number of aromas, cloves, pepper, black raspberries, asian spice, warm oil along with candied flowers and backing spice.

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Brave faces face the boardroom, the oak stained walls fall silent, they leave lined with defeat, and they got those tears in their eyes, well it makes no sense to me. BRAVE FACES MIDNIGHT OIL, 1981

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Every wine in the Picture Series has its own inspiration, our own take on popular culture. With some old school polaroid imagery by friend and photographer Don Brice and a quirky back label descriptor, the aim is to bring a smile to your face when you pick up the bottle, reminding you that wines should be approachable and of course... fun.

TASTING NOTES *WRITTEN BY TWO HANDS WINES PROPRIETOR MICHAEL TWELFTREE UPON RELEASE:*

“The palate starts out with a lean fruit profile first up, but this kicks into gear and starts to evolve and open. There is a lovely subtlety here, which I happen to really enjoy and appreciate. The fruit is juicy, sweet and rolls deep into the late palate. The tannins are very fine, and that juice nature makes them caressing and very enjoyable. This year after year is always a great wine when served at the table, the soft acidity keeps the fruit bright and focused and then the tannins have a lovely mouth-watering feel that dry out the late palate and get you ready for some food. Another enjoyable vintage of our Brave Faces which will bring many smiles to whoever gets to enjoy this bottling.” - MT

THE GROWING SEASON

After our second La Niña year I a row, the vineyards received an above average winter rainfall, we then progressed into a very mild spring and an equally mild summer with only one day recorded over 40oC. Due to slightly later flowering, the vines were set up to mature at a slower than usual pace, this put the start of vintage back around 3 weeks on average, these mild ripening conditions allowed for slower than usual favour development, this matched with lower yield across the board has resulted in another quality harvest.

VINIFICATION

The separate fruit batches were de-stemmed and crushed to open top fermenters. The Shiraz was pumped over three times daily, where as the Grenache and Mourvèdre, after a few days cold soak, were lightly plunged. Average time 'on-skins' was 6 days. Grenache parcels were fermented with 20% whole bunches. All pressings were added back to the free run. Some barrels had extended lees contact through maturation. Aged for 6 months in a combination of new and older French Oak puncheon and hogsheads.