

A hand is shown pouring wine from a dark glass bottle into a snifter glass. The bottle has a circular logo on the front. In the background, there is a plate of pasta with a green sauce, a small bowl of green sauce, and some cheese. A cork with the text 'TWO HANDE WINES' is also visible. The scene is set on a white tablecloth with a pink woven placemat.

*Hell Freezes Over is a  
Chardonnay from a Single  
Vineyard property in the  
Adelaide Hills, South Australia.*

TWO HANDE WINES  
www.twohandewines.com.au



TWO HANDS WINES  
THE SHOWROOM SERIES

*Hell Freezes Over is the first Chardonnay to join the Two Hands stable. Hell Froze Over for the first time in 2016 & we've been lucky to produce it every vintage since*

**2021 HELL FREEZES OVER  
CHARDONNAY**

**ASHTON, PICCADILLY VALLEY  
ADELAIDE HILLS  
QUIGLEY VINEYARD**

**HOW HELL FROZE OVER**

"This is what happens when a old mate rings you out of the blue and tells you that he owns one of the best vineyards in the Adelaide Hills, and would I take a look - 33 year old vines of the Gin Gin clone on sandy loam over sandstone at the superior Ashton end of Piccadilly Valley. After years of saying 'We'll make a Chardonnay when Hell Freezes Over' .... well here you have it and it's delicious". MT

Quality without compromise is central to the Two Hands philosophy, driving all the decisions from fruit and oak selection to packaging and promotion.

Since our very first vintage, we have endeavoured to produce wines that truly reflect regionality, meaning that they show the characteristics that we associate with the regions from where the fruit was sourced. With the motto 'quality without compromise' central to the Two Hands philosophy, our wines are selected through a process of barrel classification - selecting the very best barrels. We believe wine tasting should be a very personal and sensual experience and hope you enjoy discovering them as much as we enjoy making them.

**TASTING NOTES:**

*Written by Two Hands Proprietor Michael Twelftree*

COLOUR: Light straw with green bean tones

AROMA: Lovely soft and gentle aroma of mashie pear, cinnamon, apple, ginger, nutmeg and wet straw

PALATE: "A very delicate style of chardonnay that is medium bodied. The palate bounces out of the gate with a wonderful caressing fruit weight which turns to stone fruit and then hangs on late with texture and mouth-watering acidity. I love the lack of attention to oak here, it's so seamless and work so perfectly in the wine that you don't notice it. The take away here is purity of beautiful fruit and drinkability, you find yourself sipping it down with ease. This wine will age but it's a very fun ride in its youth." MT

**WINEMAKING**

The fruit was handpicked in late March & transported to our Marananga winery, where it was crushed and then pressed. The juice was then fermented together in a stainless steel tank. Fermented over 21 days, with a partial malolactic fermentation initially in stainless steel and then finished in new and old puncheons.

MATURATION: The wine was matured on lees with no battonage for 12 months in 20% new french oak puncheons and hogsheads, with the other 30% of the wine aged for 12 months in stainless steel.