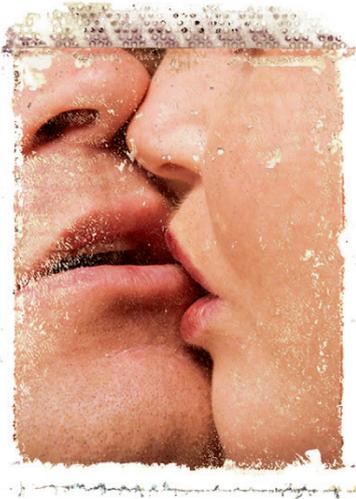


*Serious wines  
with irreverent labelling*





TWO HANDS WINES  
PICTURE SERIES



**2021 SEXY BEAST  
CABERNET SAUVIGNON  
McLAREN VALE**

SEXY BEAST, A SUCCULENT  
AND LUSCIOUS McLAREN  
VALE CABERNET SAUVIGNON

I was always taught that Cabernet Sauvignon was a classical, structured and well mannered wine, but in our wonderful McLaren Vale Mediterranean climate we make it rich, brooding and powerful, underpinned by boundless energy.

2021 Sexy Beast Cabernet Sauvignon is deep purple to magenta in the glass. It shows a striking bouquet of dried herb, cherry, mint, bay leaf, cinnamon, plum, dark chocolate and green leafy aromas

*This is text book Cabernet Sauvignon and highlights how well McLaren Vale is suited to growing it. We call it our Sexy Beast, inspired by the 2000 cult classic movie starring Sir Ben Kingsley & Ray Winstone.*

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 is concentrated with a lovely mulberry and blackcurrant presence, The fruit is seamless and is inter woven beautifully with the dense and broad tannins, that slowly reverberate along the palate, there is a rich chewiness here that I really enjoy. I love that this wine is so varietal and is Cabernet Sauvignon from start to finish, drying slowly on the finish but with just enough fruit to carry the structure and weight. With air the tannins become more stony and mineral which helps to flesh the wine out. This is very adolescent and will remaining in the a primary state for quite a few years and it's all so well balanced, this bottling will age very nicely but it's hard to resist now, drink up." - MT

**THE GROWING SEASON**

In McLaren Vale heavy rainfall in September and October lead to the wettest Spring since 2016. The rain slowed and stopped before the vineyards started their flowering. December and January had very mild temperatures for an Australian Summer, with only a very short heatwave in January. Veraison was later than average which contributed to a long ripening period for the fruit.

**VINIFICATION**

The parcels of fruit making up this wine were crushed into and fermented in open top vessels, with pump overs (three daily over peak fermentation) to extract colour, flavour and tannins. The batches were then drained and pressed to tank and then racked to barrel for oak maturation.

Maturated in 10% new Taransaud French oak hogsheads.  
Remainder in one to seven year old French oak hogsheads.