

*Serious wines
with irreverent labelling*





TWO HANDS WINES
PICTURE SERIES



2022 FIELDS OF JOY SHIRAZ CLARE VALLEY

“The vista and views all around our Clare Valley vineyards are spectacular, and every time I walk through them I smile. I am also enamoured by the fruit we source. Lifted, welcoming, red fruited with multi-dimensional bouquets, deftmouthfeel and a core of soft fruitson a graceful finish. Welcome to our Fields of Joy” MT

2022 Fields of Joy shines a brilliant deep ruby purple in the glass, classic Clare Valley. Aromas of expressive bouquets of spice, menthol, plum, cedar, cherry, mulberry and rose oil.

Clare’s climate is Mediterranean with typically warm to hot summers and cool to cold winters. The temperature leads to slower and more even ripening, allowing the region to make some of the best Rieslings in Australia and plush medium-bodied reds.

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*Let’s wander slowly through the fields,
Slowly slowly through the fields, I touch the
leaves that touch the sky, Just you and I
through fields of joy.*

LENNY KRAVITZ, MAMA SAID, 1991

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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 is dense coating and round. The fruits wave across your tongue and shows a long and lovely softness. Clare Valley’s poise and elegance is the hallmark of this wine, the tannins have a caressing velvety texture and the purple fruits motor away deep into the late palate where this is no hard edges. This is an excellent wine that shows a creamy and striking yumminess, that will be enjoyed upon release and for many more years to come.” - MT

THE GROWING SEASON

Quality was consistently high across both red and white varieties in 2022 for Clare Valley. Over early Summer cool and dry conditions produced solid yields and fruit with great character and natural acidity. Dryer conditions started to present from December onwards. Luckily there wasn’t a period of extended weather extremes for the vines to contend with. These conditions continued into picking and the start of vintage in 2022, allowing for slow, even ripening of the fruit and excellent flavour.

VINIFICATION

Crushed and fermented in three and five tonne open top fermenters with regular pump overs; three daily during peak fermentation. Following an average of 12 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run, the wine was then racked to barrel. Minimal fining and non-filtered. Maturation was in one to five year old French oak hogsheads and puncheons.