

*Wines at the zenith of
two hands wines production
that embody the finest
selection of semillon*



*Adrestia represents the best
semillon made by two hands wines*



TWO HANDS / ADRESTIA

2019 ADELAIDE HILLS SEMILLION/SAUVIGNON BLANC

Inspired by the myths of ancient Greece the Flagship Series is headed by Ares, the bold, passionate and strong God of War, a perfect fit for the pinnacle of the Two Hands Collection. Adrestia was the daughter of Ares and Aphrodite. She was a goddess of equilibrium, revolt & just retribution and often accompanied her father Ares to war as a balance between good and evil.

Fruit quality is at the heart of the Two Hands story and our vineyard selections give us access to some of the greatest parcels of Shiraz grapes in the country.

The 4 barrels that make it through were matured for 8 months in new and-old French oak, and retasted again and again to ensure only the best make the final blend. A statuesque, powerful and deeply flavoured wine that combines elegance and vivacity.

With a strong commitment to the philosophy of 'quality without compromise', Two Hands Wines use a strict classification process to ensure that only the best barrels each vintage are deemed worthy of being bottled as a Two Hands product.

Six months after vintage, every barrel in the winery is blind tasted by Proprietor Michael Twelftree and chief wine maker Richard Langford, and given a classification grade associated with its place in the Two Hands portfolio: from A+ to D (and anything C or below not used in Two Hands final production). With this focus on detail, it means only the best barrels make it through and quality is maintained even in the toughest vintages, albeit at lower quantities.

Each year, only a handful of barrels come in at the top of the class, scoring an A+; these barrels become wines in our Flagship Series. Serious wines that represent the very finest varietal selections from each vintage.

TASTING NOTES:

Written by Proprietor Michael Twelftree upon release in 2022

Colour: "Bright green bean to straw

Aroma: A floaty and intense bouquet leaps from the glass with notes of cinnamon, lemon grind, straw, mandarin apple, pear and fresh melon.

Palate: The palate builds very slowly, the tight texture floats across your tongue, as the texture holds the acid un-twists and folds flowing across the centre of your tongue. The magic act here is just how softly and subtly this wine finishes in the late palate, in the end you left with a lovely mouthful of soft fruits with a lovely stone fruit edge and moth watering acidity. This wine will age but I can't help but feel it maybe its best right now, as we have already aged it for a few years in our cellars since bottling.

This wine and style is a rare bird on the Australian landscape, a grape varietal that had somehow lost its way with nobody really understanding how to trap its magic, I believe a super cool climate is the answer, picking it on the brighter side and using high quality and classy French Oak puncheons to draw the texture into the wine. Open a bottle late afternoon and leaving in a decanter on ice, this wine holds its acid the longer and warmer it gets, I prefer this wine at room temperature, as I believe it allows the wine to show its true integrity and intern pleasure." - MT