



*Our Single Vineyard Series
wines are magical expressions
of unique sites that reveal the
diversity of varietal and origin.*



TWO HANDS
'COACH HOUSE BLOCK'
SHIRAZ
SINGLE VINEYARD
SEPPELTSFIELD ROAD
GREENOCK
BAROSSA VALLEY





TWO HANDS WINES
SINGLE VINEYARD SERIES

**2021 COACH HOUSE BLOCK
GREENOCK, BAROSSA VALLEY
SINGLE VINEYARD SHIRAZ**

Purchased in 2001, the Coach House vineyard (formally known as Branson Coach House) produces exceptional Barossa Valley shiraz, but one block amongst the 18 acres of vineyard has continually proven to be special. It is generous and supple whilst soft and approachable upon release. An ultra-rich, heady, mouth-filling shiraz that combines balanced acidity and mid-palate texture.

SUB-REGION: Greenock

VINE AGE: 25 years

ALTITUDE: 256m

AVERAGE RAINFALL: 450mm

SOIL TYPE: Deep grey-red loam containing coarse quartz and ironstone gravel over clay



The Coach House Block Shiraz comes from our original estate vineyard near the tiny hamlet of Greenock in The Barossa Valley.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2023

COLOUR: Thick and dense black

AROMA: A very strong bouquet of warm oil, incense, pipe smoke, lavender, cassis, asian spice, creosote, warm bark and fresh plum spring from the glass

PALATE: The palate starts out flowing with an initially sweet core of boisterous and impenetrable fruits. This wine pitches high in the mid palate, and then starts to slide down the back side of the late palate. This finishes lush, concentrated and very long, with flavours of boysenberry and blackberry liqueur. The massive fruit here does fit with the under lying structure, this is quintessential Barossa Valley shiraz from the Western Ranges. With aeration, this wine really starts to evolve, more spice notes of mocha and rhubarb appear. The palate evens out and the tannins start to show a very linear and mineral edge. This wine has excellent length and will offer great pleasure for many years to come.

WINEMAKING

Several small parcels from the Coach House vineyard were crushed and de-stemmed into open top fermenters and pressed once dry on skins, with an average time on skins of 10 days. All free run and pressings were combined in tank and then racked off to gross lees into barrel to go through malolactic fermentation. The wine was bottled with minimum fining and no filtration.

MATURATION: 18 months in 20% new French oak hogheads. Bottled in November the following vintage.

THE SINGLE VINEYARD SERIES

We've been strong proponents of regionality since the early days at Two Hands, showcasing how different the Shiraz grape can be through the six wines and six regions of the Garden Series, but through the Single Vineyard Series we're taking regionality to the next level.

"The world has so many vineyards but so few have the X-factor, these are great sites that come to the fore each vintage." Michael Twelftree