

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



TWO HANDS
'DAVE'S BLOCK'
SHIRAZ
SINGLE VINEYARD
BLYTHMANS ROAD
BLEWITT SPRINGS
MCLAREN VALE



TWO HANDS WINES
SINGLE VINEYARD SERIES

Dave's Block is a very special old vineyard perched on an elevated site in Blewitt Springs, McLaren Vale. The soil is classic white sand over clay, the cooler elevation allows the grape to slowly mature.

2021 DAVE'S BLOCK

BLEWITT SPRINGS, McLaren VALE
SINGLE VINEYARD SHIRAZ

Dave's Block is a very special old vineyard perched on an elevated site in Blewitt Springs, McLaren Vale.

The soil is classic white sand over clay, the cooler elevation allows the grapes to slowly mature. The hallmark of this wine is its lifted spicy aromatic profile and the beautifully textured and persistent tannins

SUB-REGION: Blewitt Springs

VINE AGE: 52 years

ALTITUDE: 152m

AVERAGE RAINFALL: 675mm

SOIL TYPE: Deep bleached white sand overlying mottled orange clay.



TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2023

COLOUR: Deep rich purple to black

AROMA: Very pretty aromas of camphor, lavender, red cherries, mocha, glazed sweets, fresh plum, mint and olive lift from the glass

PALATE: Straight away the palate is coated with a sweet inner core and energy. The mulberry and blackberry fruits roll and caress the palate as if in slow motion. This holds a lovely nerve, where the fruits generosity rolls and lengthens through the velvety soft tannins. This is tailor-made McLaren Vale Shiraz, showing much more interest and imagination than so much of the region's standard fare. What I love the most is the soft stony mouthfeel you receive once the wine has had time in a good decanter. Tasted with a topflight stem, balance and effortless energy is what we have here. This wine will age at a snail's pace, and will reward the smart person that ages it for the longest of hauls.

WINEMAKING

This block was crushed and de-stemmed into a stainless steel open top fermenter. The time spent on skins was 10 days. All free run and pressings were combined in tank and racked off gross lees to barrel, where malolactic fermentation occurred. The wine was bottled with minimum fining and no filtration.

MATURATION: 18 months in 30% French oak puncheons. 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