



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



TWO HANDS
'SECRET BLOCK'
SHIRAZ
SINGLE VINEYARD
WILDLIFE ROAD
MOPPA HILLS
BAROSSA VALLEY





TWO HANDS WINES
SINGLE VINEYARD SERIES

2021 SECRET BLOCK
MOPPA HILLS, BAROSSA VALLEY
SINGLE VINEYARD SHIRAZ

Secret by name, and secret by nature, this magical vineyard hides behind multiple locked gates and windy trails, nestled away with some of the regions best vineyards. Along with picturesque views of the Barossa and Eden Valley, this vineyard offers high quality fruit that has always shone, even through the most difficult of vintages.

SUB-REGION: Moppa Hills

VINE AGE: 20 years

ALTITUDE: 335m

AVERAGE RAINFALL: 450mm

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



Sourced from a small mature vineyard high in the Barossa western ranges, this wine displays an amazing aromatic profile, soft mouth-feel with wonderful structure and very silky tannins.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2023

COLOUR: Deep layered purple to black

AROMA: The lovely flora notes of mint, dried herb, eucalypt, violets, lavender, milk chocolate, cola, musk and fresh black berry preserve appear from the glass. The aromas are very pretty, defined and gentle.

PALATE: The fruit is rich, powerful and brooding. This hits the palate very evenly and then flows across the tongue. Deep fruit flavours of dark plum, blackcurrant and liquorice drive the core of the fruits. The wine flows very evenly with a pure, soft and caressing presence. The tannins slowly emerge and then take over with a lovely ferocious texture that makes this wine feel a little strict, even a little old world in style. This wine is a joy from start to finish, and has just so much personality. A wine that makes you think, and really draws you in. The elegant nature holds so much interest, evolving slowly with all the components being well balanced, Barossa Valley shiraz with manners, hear, hear!

WINEMAKING

One small parcel from this single block was crushed and de-stemmed into a single 5-tonne open top fermenter. The time spent on skins was 10 days with 2-3 pump overs daily. All free run and pressings were combined in tank and after 24 hours the wine was then racked off gross lees to barrel, where malolactic fermentation occurred. The wine was bottled with minimum fining and no filtration.

MATURATION: 18 months in 20% new French oak and 2/3 year old hogsheads. 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