

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



TWO HANDS
'WATERFALL BLOCK'
SHIRAZ
SINGLE VINEYARD
WATERFALL GULLY ROAD
BURNSIDE
ADELAIDE



TWO HANDS WINES
SINGLE VINEYARD SERIES

2021 WATERFALL BLOCK
BURNSIDE, ADELAIDE
SINGLE VINEYARD SHIRAZ

Waterfall Block is a complexing steep site that needs to be seen to be believed: It has many short steep rows that are protected from the early morning light from the highest point of the Mount Lofty Ranges behind and again by the searing late day sun from a steep hillside to the north. This is an amazing micro climate that allows the low-yielding vines to ripen at their leisure with a canopy that keeps moving along with minimal stress.

SUB-REGION: Burnside

VINE AGE: 29 years

ALTITUDE: 177m

AVERAGE RAINFALL: 550mm

SOIL TYPE: Shallow red clays over deep deposits of slate, shale and limestone



Waterfall Block is the newest addition to the Single Vineyard stable, and a very unique and interesting vineyard, close to the Adelaide CBD.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2023

COLOUR: Impenetrable black

AROMA: Immediate aromas of ginger, nutmeg, menthol, dark cherries, walnut, dried rose petal, rosemary, and blood plum come from the glass

PALATE: This wine is not overly concentrated or thick in the mouth, the fruits are linear and draw along a fine grain of tannin. This wine is very fine boned, elegant and feminine in its delivery. The most interesting wines are the ones that ask you the most questions, and this wine has the amazing ability to show you a different aromatic component each time you lift and smell the glass. What captured my interest the most with this wine is its soft and weightless energy, the tannins come to the fold very late and are always there in the back ground. The finish leaves you with a drying mouthfeel of flavour filled dark fruits, this is such an interesting wine for such an interesting micro climate. two acres of vines wedged on to the side of a steep hill in the suburb of Burnside, amazingly only eight kilometres from the Central Post Office of Adelaide. Surely this is one of the best wines made from any vineyard within the boundaries of a city, anywhere in the world.

WINEMAKING

The small parcel from this unique single block was crushed and de-stemmed into a stainless steel fermenter. The time spent on skins was 10 days. All free run and pressings were combined. Then moved to barrel, where malolactic fermentation occurred. The wine was bottled with minimum fining and no filtration.

MATURATION: 18 months in a mix of new and 2-3 year old French oak hogheads and 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