

Two Hands source premium fruit from six of the finest Shiraz growing regions in Australia, from which we produce the Garden Series.





TWO HANDS WINES
GARDEN SERIES

**2021 CHARLIE'S GARDEN
EDEN VALLEY**

Acidity is the true key to this wine. The elevation provides acidity retention and slight relief from weather extremes. Skeletal gravelly soils provide a fine boned mouth feel.

Wildlife and gumtrees surround this vineyard, a natural inspiration for the colour of this label.

Soil Soil Quartz and gravelly loam over yellow clay and silty loam over deep yellow clay.

Vine age 12-83 years

Elevation 800m

Average rainfall 800mm

Sub district Menglers Hill

THE GARDEN SERIES

Fascinated about isolating a wine to its region and wanting to define and showcase the individual characteristics of the best Australian Shiraz growing regions, Two Hands have successfully demonstrated regionality within Australian Shiraz for many years with the Garden Series. Showcasing six wines, each sourced from a premium Shiraz growing region in Australia, all handled identically in terms of vinification and maturation on the Two Hands' estate winery in Marananga, the Garden Series accurately reflects the soil, climate and other aspects of each unique region.

Sourced from one of the highest vineyards on top of Menglers Hill, this quintessential Eden Valley Shiraz has a soft bouquet of red fruits and fresh cut flowers with a moderately powerful fruit profile that finishes with an amazing minerality.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: Deep magenta

AROMA: The aromas leap out of the glass, cola, dried spices, nutmeg, mocha, warm oil, blackcurrants. With lingering floral notes, the bouquet here is very engaging and you gain a lot of pleasure from just smelling this wine.

PALATE: "The palate here is like a sling shot, it loads you up and hits with a band of explosive dark fruits that just takes off and you just have to try to hang on. The fruit is delicious, its concentrated and then just rebounds across the palate. I love the soft reverberating acidity, it allow the tannins to show their minerally edge. When the tannins emerge they penetrate deep across your tongue. This is a very serious bottling and it changes, gently evolving whist sitting in the glass. There is a such a deep cut to the tannins, and you have to admire how this wine is able to pull it all off. 2021 was climatically a very special vintage and our 2021 Charlie's is a great statement in validating just how special it was. This bottling will age for a very long time in great cellaring conditions, but it is very delicious on release.

WINEMAKING

Fermentated in a five tonne open top fermenter, with regular pump overs (twice daily over entire ferment) to control ferment, extract colour, flavour and tannins.

Average time 'on skins' was 10 days before the dry free run juice was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Charlie's Garden was bottled unfinned and unfiltered.

MATURATION: Aged for 18 months in 15% in new French oak, with the remainder in 1-6 year old French oak puncheons.