

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 HARRIET'S GARDEN
ADELAIDE HILLS

Sourced from a vineyard next to Hope Forest, this is a site we harvest late, allowing slow development of ripeness and tannin. The moderating effect of the southern ocean in conjunction with the site's elevation provides finer red fruit characteristics.

The wine is named after Michael's daughter, Harriet whose favourite colour is pink.

Soil Silty loam with ironstone over orange-brown clay.

Vine age 16-26 years

Elevation 400m

Average rainfall 850mm

Sub district Hope Forest.

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.

*From the coolest part of the state
as the weather rolls in off the
Southern Ocean. This is an elegant
wine with a unique aromatic profile
and tannin structure.*

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: Deep red with a purple hue

AROMA: Notes of tea, raspberries, potpourri, cherry, lavender, fresh cut flower, pomegranate and white pepper

PALATE: "The fruits are so soft in the mouth and this builds along a core of mouth-watering acidity. This wine has a leaner profile than most of the Two Hands portfolio, but this creates nerve and energy. A nice clip of sour cherries appears in the late palate, overall this is a really fun ride. So different to many of our other bottlings which makes it compelling to taste and it really makes you sit up and take notice. The tannins here are very round, which leaves you with a mouth full of sweet fruits backed by sour tannins that continue to hold your interest. This is drinking really well straight out of the gate, and I can't help but feel that it will give its greatest pleasure on the earlier aging side. With so much going on already, I don't think you'll be able to resist a bottle from the cellar over the first 4 or 5 years, drink up, its lip smacking." - MT

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 free run juice was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Harriet's Garden was bottled unfined and unfiltered.

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