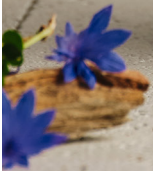


Two Hands source premium fruit from six of the finest Shiraz growing regions in Australia, from which we produce the Garden Series.





TWO HANDS WINES
GARDEN SERIES

2021 LILY'S GARDEN McLAREN VALE

General sand based soils provide lovely lifted aromatics, softness and roundness.

The label's blue colour takes inspiration from McLaren Vale's close proximity to the sea.

Soil A mix of maritime and sedimentary sand-based soil.

Vine age 17-62 years

Elevation 75-320m

Average rainfall 500-700mm

Sub district Blewitt Springs, Clarendon, McLaren Flat, McLaren Vale, Seaview, Tatchilla, Willunga Hills.

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.

The pick of the bunch from our McLaren Vale vineyards. Lily's Garden is a generous wine with cascading blue fruits and a rich long palate.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022.

COLOUR: Deep concentrated purple

AROMA: A sway of aromas lift from the glass, mocha, lavender, coffee, dried fig, aniseed, fresh plum, smoke, liquorice and cola.

PALATE: "The fruit in this wine is thick and concentrated. It really coats the palate with a thick sway of deep, blackened fruits. Slowly, the acidity emerges showing you the round and rebuffering tannins. I like the mid palate switch here as it moves from coating to drying, there is a firm, deep centred minerality to the tannins that make them unfold beautifully across the late palate. For mine, this wine shows all the best elements of McLaren Vale; its ripe, full bodied but rolls into a compelling and interesting late palate where you are met with a combination of power, structure and sweet fruits. Many people will love and enjoy this wines cascading sweet and rolling fruits, which dovetails late as the tannins gently unfold. Like many of our 2021 Garden Series, this wine has all the elements to reward extended cellaring, as all the components are in the right proportions and place.

WINEMAKING

Fermentated in a five-ten 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 was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Lily's Garden is bottled unfined and unfiltered.

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