



Max's Garden exhibits a rich, earthy texture with lifted spice and a well delineated fruit profile.

2021 MAX'S GARDEN HEATHCOTE

This is a wine with a soft elegant framework that complements the Garden Series by its distinctiveness. The soil type provides a mineral/iron-filing savoury feel to the tannins.

The orange Cambrian soils on which the vineyard is based, thought to be some of the oldest soils in the world, are the inspiration for this label's colour.

Soil Cambrian soil and red earth over clay, rock and bluestone.

Vine age 21 years

Elevation 400m

Average rainfall 510mm

Sub district Colbinabbin

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.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2022

COLOUR: A very deep dark purple hue

AROMA: The aromatics leap from the glass, soy, tar, glazed berries, mint, dried herbs backed by black berries and pepper.

PALATE: "The bouquet is multi-dimensional and displays a lot going on, from the glass. The fruit is caressing on entry, then builds weight along the palate, tasting it today it was very compressed and tight, as it's such a young wine.

The highlight here is the medium bodied texture, that unfurls beautifully along the tongue and leaves you with soft acidity, backed by very fine tannins. Overall this is a medium bodied wine that highlights restraint along with elegance. This wine is very feminine in the way it announces itself, it is built for a long and slow journey in a cellar. Many of our earlier vintages of Max's Garden are just reaching there optimum drinking window now. 2021 is a special vintage." - MT

WINEMAKING

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

MATURATION: Aged for 18 months, 15% in new French oak hogshead, with the remainder in 5 year old French oak hogsheads.