



TWO HANDS WINES
SPIRIT of PLACE
103 year old vines from the Barossa Valley
2021 SHIRAZ





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**2021 SPIRIT OF PLACE
SHIRAZ
BAROSSA VALLEY**

Spirit of Place refers to the unique, distinctive and cherished aspects of a place.

Sub-region of Barossa: Ebenezer

Vine age: 103 years

Soil type: Alluvial red-brown clay loam over hard red clay

Elevation: 292m

Average rainfall: 490 mm

**PLACE
EBENEZER**

Ebenezer is located in the far north of the Barossa and was settled in 1852. As a sub-region, it experiences cool nights and warm summer days. The soils of red-brown clay loam of consistent depth and texture, culminate in wines of opulent late palate and velvety tannins.

Families have farmed the vineyards of Ebenezer for over 150 years. This wine stands tall in the wonderful 2021 vintage, it carries a richness and power that is unique to the Northern reaches of the Barossa Valley.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree in 2023

COLOUR: Deep concentrated black in colour

AROMA: Complex aromas of earth, tar, wood fire, smoke, moss rock, mint, dried herb and sautéed plums complete the picture.

PALATE: "The dense and layered fruits take off like a rocket in your mouth. The acid and tannins take off, chasing after the fruits trying to reign it all in, and what a job it does.

My favourite aspect of this wine is the finish. It motors along into the late palate with a whiplash of chocolate and rich berried fruits, singing along slowly.

This wines' evolution in the cellar has been very interesting to capture over the past 18 months, I have shared a love/hate relationship with this bottling, always hoping it would live up to its early promise in barrel. I am very happy that now, post bottling it has exceeded my expectations... wow! This is simply delicious and shows the magic that only a truly great 100+ year old vineyard can possess. Lock and load, be brave and cellar this bottling for 15+ years and it will age at a snail's pace, smashable and delicious, this is a richly rewarding adventure." - MT

WINEMAKING

The fruit was fermented for 18 days on skins. Allowed to run dry, pressed off. Matured for 18 months in new and second use French Oak hogsheads.