



*Hell Freezes Over is a
Chardonnay from a Single
Vineyard property in the
Adelaide Hills, South Australia.*

TWO HANDE WINES
www.twohandewines.com.au



TWO HANDS WINES
THE SHOWROOM SERIES

Hell Freezes Over is the first Chardonnay to join the Two Hands stable. Hell Froze Over for the first time in 2016 & we've been lucky to produce it every vintage since

**2022 HELL FREEZES OVER
CHARDONNAY**

**ASHTON, PICCADILLY VALLEY
ADELAIDE HILLS
QUIGLEY VINEYARD**

HOW HELL FROZE OVER

"This is what happens when a old mate rings you out of the blue and tells you that he owns one of the best vineyards in the Adelaide Hills, and would I take a look - 33 year old vines of the Gin Gin clone on sandy loam over sandstone at the superior Ashton end of Piccadilly Valley. After years of saying 'We'll make a Chardonnay when Hell Freezes Over' well here you have it and it's delicious". MT

Quality without compromise is central to the Two Hands philosophy, driving all the decisions from fruit and oak selection to packaging and promotion.

Since our very first vintage, we have endeavoured to produce wines that truly reflect regionality, meaning that they show the characteristics that we associate with the regions from where the fruit was sourced. With the motto 'quality without compromise' central to the Two Hands philosophy, our wines are selected through a process of barrel classification - selecting the very best barrels. We believe wine tasting should be a very personal and sensual experience and hope you enjoy discovering them as much as we enjoy making them.

TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree

COLOUR: Light golden straw

AROMA: A pretty bouquet of lifted spice, nectarine, pear, melon, fresh apple, cashew, chalk, nougat and mandarin.

PALATE: "Soft acid keeps the wine buoyant and rolling along the palate. A tight texture of citrus flavours slowly roll along and freshes out. This chardonnay has a lovely piercing quality, really showing what can be achieved with the best sites in the Piccadilly Valley. This is serious vino and will make a sunny day that little bit more special." MT

WINEMAKING

The fruit was handpicked in late March & transported to our Marananga winery, where it was crushed and then pressed. The juice was then fermented together in a stainless steel tank. Fermented over 21 days, with a partial malolactic fermentation initially in stainless steel and then finished in new and old puncheons.

MATURATION: The wine was matured on lees with no battonage for 12 months in 20% new french oak puncheons and hogsheads, with the other 30% of the wine aged for 12 months in stainless steel.