

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

Sourced from one of the highest vineyards on top of Menglers Hill, this quintessential Eden Valley Shiraz has a soft bouquet of red fruits and fresh cut flowers with a moderately powerful fruit profile that finishes with an amazing minerality.

2019 CHARLIE'S GARDEN
EDEN VALLEY

Acidity is the true key to this wine. The elevation provides acidity retention and slight relief from weather extremes. Skeletal gravelly soils provide a fine boned mouth feel.

Wildlife and gumtrees surround this vineyard, a natural inspiration for the colour of this label.

Soil Soil Quartz and gravelly loam over yellow clay and silty loam over deep yellow clay.

Vine age 11-82 years

Elevation 800m

Average rainfall 800mm

Sub district Menglers Hill

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, Michael Twelftree has 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 2021

COLOUR: Concentrated purple to black

AROMA: This jumps out at you with plum conserve, black current, pepper, tar, wet moss backed by liquorice and fresh ginger

PALATE: Concentrated with a deep vein of deep flavours that run throughout. This is a powerful wine that steps up to the edge of intensity and powerband, and is really something to behold. The palate makes no apologies for who or what it is, it smacks every corner of your tongue and then whiplashes you into a long and amazingly soft finish.

This is not a wine for the faint hearted. It has the ability to be very flavoursome but to hold its nerve and energy with a soft and seamless charm. I am all in on this wine, I loved it, it says very clearly who it is, where it is from and what it wants to achieve. The mineral edge emerges along the late palate and it adds a lovely dryness and savory edge to the finish, this will make old bones but manages to stretch your imagination along the way.

WINEMAKING

Fermentation in a five tonne open top fermenter, with regular pump overs (2 times 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. Charlie's Garden was bottled unfined and unfiltered.

MATURATION: Aged for 17 months in 15% in new French oak hogshead. With the remainder in 1-6 year old French oak hogsheads.