

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

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

2019 MAX'S GARDEN
HEATHCOTE

This is a wine with a soft elegant framework that complements the Garden Series for 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 20 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, 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: A lovely bright red to purple hue in the glass

AROMA: A pungent bouquet of serious spiciness greets you, backed by notes of camphor, lavender, dark cherry and clove.

PALATE: This is a very pretty wine from the first whiff and it adds intrigue to what will be discovered on the palate. A succulent and fruity texture hits you and then it builds slowly across the wide mouthfeel. This holds a moderate powerband really well and shows the magical wonders of Heathcote and its mysterious Cambrian soils.

There is a lot of pleasure packed into this wine, I love the graveliness of the tannins and the acid tones, that compress the fruit weight. As always this is the most Italian in style of all of our wines in The Garden Series. As the acidity and late palate tannins fight for your attention, this is high quality juice that will be enjoy in the medium to long term.

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. Max's Garden was bottled unfined and unfiltered.

MATURATION: Aged for 17 months in 15% in new French oak hogshead 85% 2-5 year old French oak hogsheads.