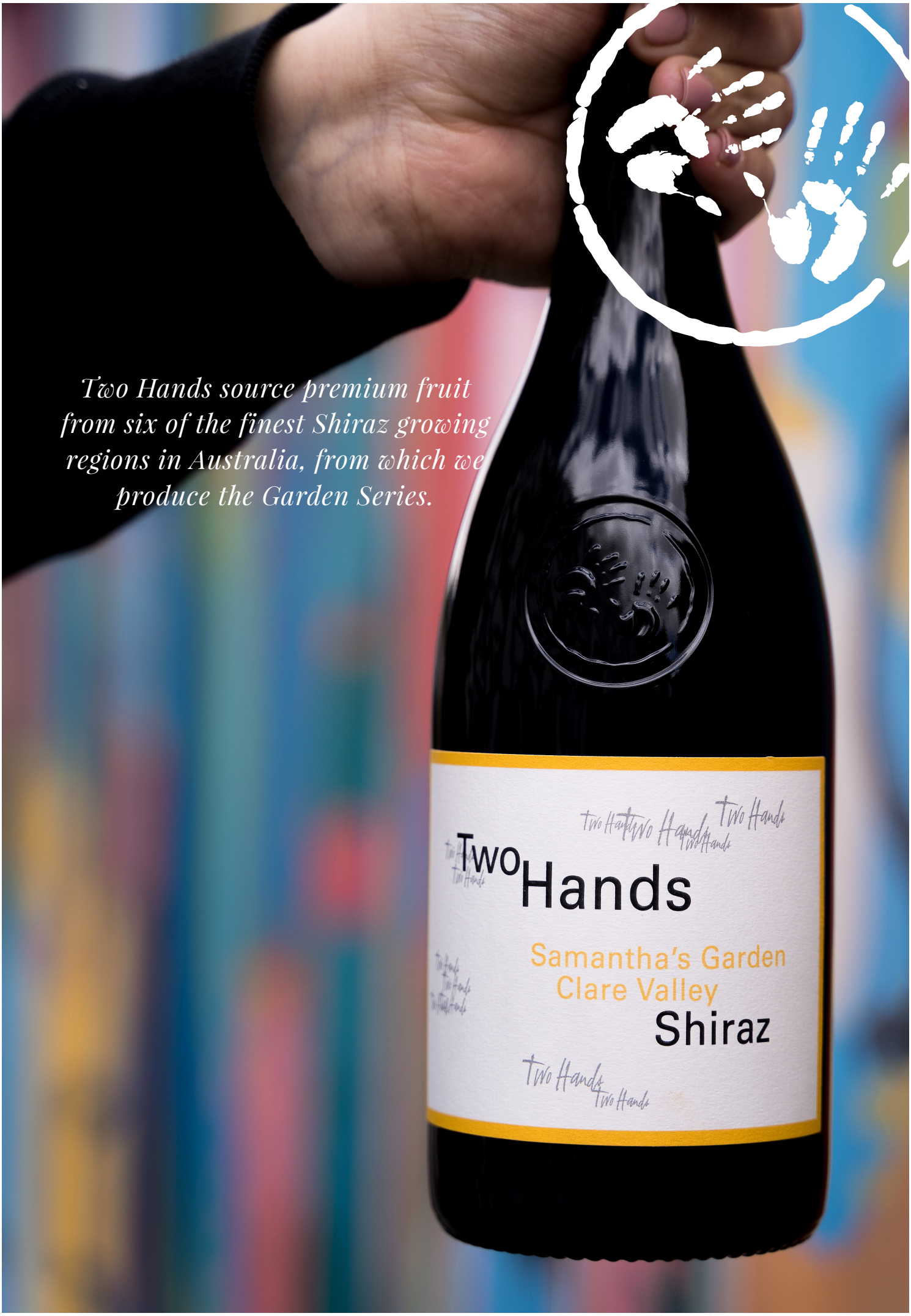

Two Hands source premium fruit from six of the finest Shiraz growing regions in Australia, from which we produce the Garden Series.
Two Hands
Samantha's Garden
Clare Valley
Shiraz

TWO HANDS WINES
GARDEN SERIES

An elegant style that is typical of the Clare Valley region, characterised by bright lively aromas, subtle fruit flavours.

2019 SAMANTHA'S GARDEN
CLAREVALLEY

Produced from the fruit of up to three distinct sub-regions with vastly different soil profiles. The elevation of these sites give the wine a more natural acidity and provide a natural lively fine-bone profile

Between Adelaide and the Clare Valley the landscape is sea of golden yellow wheat fields, an obvious choice for this label's colour.

Soil Grey, silty loam with sandstone sandy loam on clay with slate/Red-brown earth over limestone.

Vine age 20-25 years

Elevation 200-320m

Average rainfall 480-550mm

Sub district Armagh, White Hut.

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 brilliant looking dark liquid of purple to black fruits

AROMA: A tight bouquet that slowly emerges with earthy, dry herbs, blueberry, raspberry, lavender, chocolate and a hint of nutmeg.

PALATE: The flavours on the palate emerge slow, long and caressing. This has all that Clare Valley charm, a wine that looks initially to be too big for its boots but the soft focus and red fruits save the day.

This is a medium bodied wine that has a real heart and soul, I love the persistence across the palate and how the initial burst of medium sweet fruit is slowly reined in by the wine acid and creamy tannins. There is a lot going on here but this will need more time to show its best. Keep this wine for 5 years and then place it on the dinner table next to a rack of lamb. In the end a wine that just keeps winking at you, it's good and it knows it.

WINEMAKING

Crushed and fermented in a five tonne open top fermenter with regular pump overs (twice daily) to control fermantaion, 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. Samantha's Garden was bottled unfined and unfiltered.

MATURATION: Aged for 17 months in 2-6 year old French oak hogsheads.